

Cap'n Crunch® OOPS! All Berries® Pancakes

Ingredients

Cap'n Crunch® OOPS! All Berries® Pancakes:

- 1 ½ cups Buttermilk Complete Mix
- 1 ½ cups water
- 1/2 cup Cap'n Crunch's OOPS! All Berries®, crushed
- 3/4 cup Cap'n Crunch's OOPS! All Berries®, whole
- 1/4 cup Cap'n Crunch® Cereal Milk Icing
- 1/4 cup Cap'n Crunch's OOPS! All Berries®
- Original Syrup

Cap'n Crunch® Cereal Milk Icing:

- 1/4 cup condensed milk
- 3-4 tbsp powdered sugar
- 2 tbsp Cap'n Crunch's OOPS! All Berries®, crushed

How to make it

[title]Pancakes:

2. Heat skillet or electric griddle to approximately 375°F.
3. In a bowl, combine Pearl Milling Company™ pancake mix and water. Whisk until large lumps disappear.
4. Allow to stand for 2-3 minutes.
5. Fold crushed Cap'n Crunch® into the batter, then use a 4 oz vol ladle to pour the batter onto lightly greased griddle.
6. Before flipping, place whole Cap'n Crunch® pieces around the perimeter of the pancake.
7. Once the pancake has bubbled and the bottom is golden brown, flip it over. Cook until the



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	4

Made with



Buttermilk Complete Mix

other side is also golden brown.

[title]Icing:

9. In a bowl, whisk together condensed milk and powdered sugar.
10. Fold in crushed Cap'n Crunch®, then pour on top of finished pancakes.
11. Place onto serving plate and top with Cap'n Crunch® Cereal Icing, Pearl Milling Company™ Syrup, and remaining Cap'n Crunch® pieces.