

Chocolate Chunk Pancakes with Maple Cream



Ingredients

Maple Cream:

- 1 cup heavy (whipping) cream, chilled
- 1/3 cup Original Syrup

Pancakes:

- 2 cups Original Complete Mix
- 1 ½ cups water
- 1 cup semi-sweet chocolate chunks
- 2 tsp confectioners' sugar
- 1/2 cup Original Syrup

How to make it

1. For maple cream, beat cream in small chilled bowl with chilled beaters until soft peaks form.
2. Gradually beat in syrup until stiff peaks form.
3. Cover and refrigerate while preparing pancakes.
4. For pancakes, combine pancake mix and water in medium bowl; stir with wire whisk until large lumps disappear.
5. For each pancake, pour scant 1/4 cup batter onto hot lightly greased griddle; sprinkle with 1 tbsp chocolate chunks.
6. Turn when pancakes bubble and bottoms are golden brown.
7. Sprinkle pancake with confectioners' sugar.
8. Serve topped with maple cream, Pearl Milling Company™ Syrup and, if desired, berries and chocolate chunks.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	16

Made with



Original Syrup