

Cranberry Orange Pancakes with Spice Syrup



Ingredients

Cranberry-Orange Pancakes:

- 2 cups Original Complete Mix
- 1 ½ cups water
- 2 eggs
- 2 tbsp vegetable oil
- 1/8 tsp vanilla extract
- 1 cup chopped dried cranberries
- Zest of 1 orange

Spiced Syrup:

- 1 cup Original Syrup
- 1/4 tsp ground cinnamon
- 1/8 tsp nutmeg
- 1/8 tsp ground cloves

How to make it

1. Stir together syrup, cinnamon, nutmeg and cloves. Heat in microwave for 30 seconds, stir, then heat an additional 30 seconds. Set aside.
2. Heat up your pancake cooking surface {pan, griddle, pancake maker, etc.}. I used a cast iron pan and heated it to medium-low, never needing to raise the temperature while cooking all 8 pancakes.
3. Whisk together pancake mix, water, eggs, vegetable oil and vanilla together. Slowly mix in chopped cranberries and orange zest.
4. Pour a scant 1/2 cup of mixture onto heated cooking surface. You can grease your pan beforehand, but it's not necessary. Allow to cook until you start to see bubbles popping on the surface and the outer edges of pancakes are set, then carefully flip and cook for an

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4-6

Made with



Original Complete Mix

additional minute.

5. Pile in a stack as you cook them to help retain their heat. Serve immediately. Enjoy!