

Cream Cheese Pancakes with Cran-Apricot Syrup

Ingredients

Cran-Apricot Syrup:

- 1 cup Original Syrup
- 1/4 cup sweetened dried cranberries
- 1/4 cup dried apricots, snipped or chopped
- 2 tsp fresh lemon juice

Cream Cheese Pancakes:

- 2 cups Original Complete Mix
- 1 ½ cups water
- 2/3 cup whipped cream cheese spread

How to make it

1. For cran-apricot syrup, combine syrup, cranberries and apricots in small saucepan. Bring to a boil over medium heat, uncovered. Reduce heat to low and simmer 8-10 minutes or until fruit is softened.
2. Remove from heat; stir in lemon juice. Keep warm.
3. For cream cheese pancakes, add pancake mix to medium bowl. Set aside.
4. Combine water and cream cheese using wire whisk. Mix until well blended; add to pancake mix. Mix just until large lumps disappear.
5. Proceed as package directs. Serve with warm Cran-Apricot Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	10-12

Made with



Original Syrup