

Eggnog Pancakes

Ingredients

- 1 ½ cups Original Mix
- 1 tbsp sugar
- 1 tsp ground nutmeg
- 1/2 tsp ground cinnamon
- 1 ¼ cups prepared eggnog
- 2 eggs
- 3 tbsp melted unsalted butter
- 1/4 cup milk, if needed
- Eggnog Topping (recipe below)
- Holiday sprinkles (optional)

How to make it

1. Preheat griddle to 375°F or heat skillet over medium-low heat.
2. In large bowl, whisk together pancake mix, sugar, nutmeg and cinnamon until well combined.
3. Whisk eggnog, eggs and melted butter together. Add to pancake mixture and stir until large clumps disappear. If mixture seems too thick, add milk one tablespoon at a time, until desired consistency. Let stand 1 to 2 minutes.
4. Pour 1/4 cup batter onto lightly greased griddle or skillet. Cook about 1 ½ to 2 minutes or until a few bubbles appear on surface and bottom is golden brown; turn, continue cooking 1 to 2 minutes. Reduce heat to 350°F if pancakes are browning too quickly.
5. Serve with Eggnog Topping and/or Pearl Milling Company™ Syrup.
6. Eggnog Topping: Place 1/2 cup confectioners' sugar in small bowl. Add just enough eggnog to make a thick sauce-like consistency. Spoon over hot pancakes. Top with holiday sprinkles, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	4

Made with



Original Mix