

Gingerbread Pancakes

Ingredients

- 2 cups Original Mix
- 1 1/2 cups milk
- 2 eggs
- 2 tbsp canola oil
- 2 tbsp molasses
- 1 tsp cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground cloves

How to make it

1. In a large bowl, stir together pancake mix, cinnamon, ginger and cloves. Add milk, eggs, canola oil and molasses and whisk into dry ingredients just until moistened.
2. Pour batter by 1/4 cupfuls onto a greased, hot griddle. Turn when bubbles form on top. Cook until second side is golden brown.
3. Pile 'em high on a platter, because these things will disappear in a hurry!
4. Drizzle with Pearl Milling Company™ Original Syrup, add a dollop of whipped cream and then sprinkle with desired toppings.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	4-6

Made with



Original Mix