

Holiday Cranberry Pancakes

Ingredients

- 1 cup Original Mix
- 3/4 cup milk
- 1 tbsp oil
- 1/2 cup dried cranberries
- 1/2 cup white baking chips or white chocolate chips
- 1/2 tsp shredded orange zest (optional)

White Drizzle (see recipe below)

- Additional dried cranberries for garnish (optional)

How to make it

1. Preheat griddle to 375°F or heat skillet over medium-low heat.
2. In large bowl, combine pancake mix, milk, oil, 1/2 cup dried cranberries, white baking chips and orange zest, if desired. Stir just until large lumps disappear. Let stand 1 to 2 minutes.
3. Pour 1/4 cup batter for each pancake onto lightly greased griddle or skillet. Turn pancakes when bubbles appear on top and bottoms are golden brown.
4. Serve topped with White Drizzle or Pearl Milling Company™ Syrup and additional dried cranberries, if desired.
5. White Drizzle: Melt 1/2 cup white baking or white chocolate chips according to package directions. Immediately drizzle over pancakes.



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

Made with



Original Mix