

Mango and Cream Pancakes

Ingredients

Pancakes

- 2 cups Original Complete Mix
- 1 ½ cups water
- 1 ½ cups diced mangos

Vanilla Whipped Cream

- 1 cup heavy cream
- 1 tbsp confectioner's sugar
- 1/4 tsp vanilla extract

How to make it

1. Preheat griddle to 375°F. Combine water and Pearl Milling Company™ Mix, and whip until lumps disappear. Fold in mango pieces. Allow batter to sit for 10 minutes.
2. Pour 1/4 cup of batter for each pancake onto the preheated, lightly greased griddle. Cook about 1 ½ minutes for each side or until pancake begins to rise and edges begin to dry. Flip only once.
3. Serve with Vanilla Whipped Cream.

[title]Vanilla Whipped Cream

5. Using a standmixer or handmixer, beat cream until soft peaks form. Add sugar and vanilla extract, and stir until just combined. Keep refrigerated until ready to serve.



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

Made with



Original Complete Mix