

Oaty Pear ‘N Pecan Pancakes

Ingredients

- 1 cup Original Mix
- 1 tsp ground cinnamon
- 1 cup milk
- 1 egg
- 1 tbsp vegetable oil
- 1 medium firm-ripe pear, cored and chopped (about 1 cup)
- 3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp chopped, toasted pecans
- 1/2 to 3/4 cup Lite Syrup, warmed
- Pear slices, if desired
- Toasted chopped pecans, if desired

How to make it

1. In large bowl, stir together pancake mix and cinnamon. In medium bowl, combine milk, egg and oil until blended. Add to pancake mix, stirring with wire whisk just until combined. Gently stir in pears, oats and pecans. Let stand 1 to 2 minutes to thicken.
2. Cook pancakes on hot griddle according to package directions.
3. Serve with maple syrup and, if desired, pear slices and additional pecans.



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

Made with



Original Mix