

# Pancakes with Cranberry Orange Syrup

## Ingredients

### Syrup:

- 10 oz frozen cranberry-orange relish
- 1 cup Original Syrup
- 3 tbsp butter or margarine

### Pancakes:

- 1 ½ cups White Corn Meal
- 2 tbsp sugar
- 1 cup milk
- 1 egg, beaten
- 2 tbsp vegetable oil
- Pecan halves

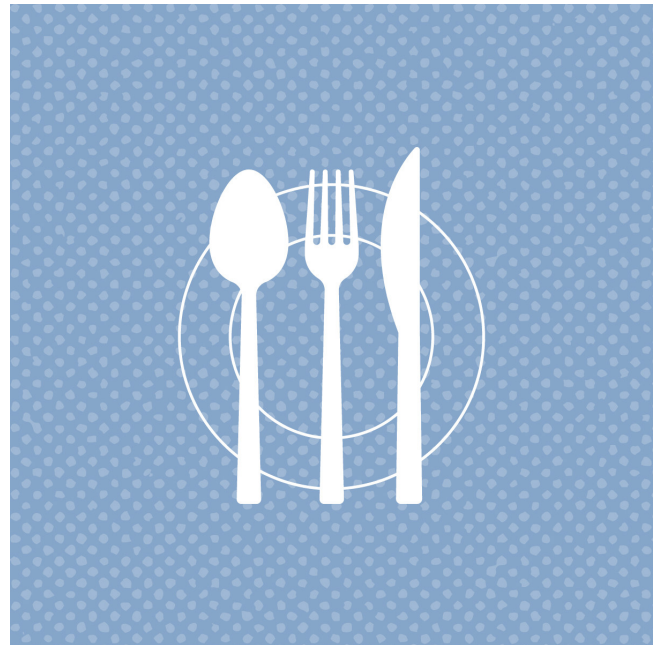
## How to make it

### [title]Syrup:

2. Place cranberry relish, syrup and butter in saucepan. Heat; stir to melt cranberries; keep warm.

### [title]Pancakes:

4. Combine corn meal mix and sugar. Add milk, egg and oil. Bake on hot, lightly greased griddle (375°F.) until golden brown, turning only once.
5. Serve warm with syrup. Garnish with pecan halves.



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

## Made with



Original Syrup