

Pearl Milling Company™ Bacon and Egg–Stuffed Pancakes

Ingredients

Scrambled Eggs:

- 5 eggs
- Dash salt
- 1/4 tsp black pepper
- 2 tbsp oil

Stuffed Pancakes:

- 2 cups Original Mix
- 2 eggs, beaten
- 1 ½ cups milk
- 2 tbsp + 2 tsp oil (approx.), divided
- 4 slices bacon, crispy cooked and chopped
- 3/4 cup shredded cheddar cheese
- 3/4 cup Original Syrup

How to make it

1. Preheat oven to 275°F.
2. Scrambled Eggs: In medium bowl, whisk together eggs, 1 tbsp water, salt and pepper.
3. In large nonstick skillet set over medium heat, add oil. Pour eggs mixture into skillet. Cook, stirring frequently, for 3 to 5 minutes or until eggs are set and soft curds have formed. Remove from heat.
4. Pancake Batter: In large bowl, stir together Pearl Milling Company™ Original Pancake and Waffle Mix, eggs, milk and 2 tbsp oil until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes.
5. Heat large skillet over medium-low heat or electric griddle to 375°F. Lightly brush with oil or spray with cooking spray. In batches, using



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min (+ 5 min standing time)	6

Made with



Original Mix

1/4 cup measure, spoon batter into skillet, spacing 2 inches apart. Immediately top each pancake with some of the egg mixture, crumbled bacon and cheddar. Pour 2 tbsp batter over top to cover filling.

6. Cook pancakes for 3 to 4 minutes or until bubbles start to form. Flip and cook for 3 to 4 minutes or until golden brown on the bottom. Transfer to wire rack set over baking sheet in oven to keep warm. Wipe skillet clean with paper towel and brush with more oil or spray with more cooking spray as needed.
7. Serve pancakes with Pearl Milling Company™ Original Syrup.