

Pearl Milling Company™ Churro Pancake Poppers

Ingredients

- 1 cup Original Mix
- 1 tbsp butter
- 1 egg
- 3/4 cup milk
- 1 tbsp vegetable oil
- 1 tsp vanilla extract
- 1/3 cup granulated sugar
- 1 tsp ground cinnamon
- 1/2 cup dark chocolate chips
- 1/4 cup heavy or whipping (35%) cream
- Pinch cayenne pepper
- Pinch salt

How to make it

1. Preheat oven to 375°F. Brush 12-cavity nonstick donut hole pan with melted butter.
2. In medium bowl, stir together Pearl Milling Company™ Original Pancake and Waffle Mix, egg, milk, oil and vanilla until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes to thicken.
3. In another medium bowl, stir together sugar and cinnamon.
4. Spoon pancake batter into each prepared donut hole, filling about two-thirds full.
5. Bake for 10 minutes. Using skewer, flip each popper and bake for 3 to 5 minutes or until golden and set through to the center.
6. Roll pancake donut poppers in cinnamon sugar until well coated.
7. Meanwhile, in microwave-safe bowl, stir together chocolate chips, cream, cayenne and



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	4-6

Made with



Original Mix

salt. Microwave on MEDIUM, stirring every 30 seconds, for 1 to 2 minutes or until smooth and melted

8. Serve churro pancake poppers with chocolate sauce for dipping.