

Pearl Milling Company™ Mixed Berry Sheet-Pan Pancakes

Ingredients

Pancake Batter:

- 2 cups Pearl Milling Company™ Original Mix
- 1 cup Original Syrup
- 2 eggs, beaten
- 1 ½ cups milk
- 2 tbsp oil
- 1 cup thinly sliced strawberries
- 1/2 cup raspberries
- 1/4 cup blueberries

How to make it

1. Preheat oven to 425°F. Spray 15 x 10-inch baking sheet with cooking spray.
2. In large bowl, stir together Pearl Milling Company™ Original Pancake and Waffle Mix, eggs, milk and oil until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes.
3. Pour batter into prepared baking sheet; smooth top. Sprinkle strawberries, raspberries and blueberries evenly over top.
4. Bake for 11 to 13 minutes or until golden brown and set.
5. Cut into squares and serve with Pearl Milling Company™ Original Syrup for drizzling.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min (+ 5 min standing time)	8

Made with



Pearl Milling Company™ Original Mix