

Pearl Milling Company™ Original Pancake Ice Cream Sandwich

Ingredients

- 1 cup Original Mix
- 1/4 cup Original Syrup
- 1 egg
- 3/4 cup milk
- 3 tbsp vegetable oil, divided
- 2 cups vanilla ice cream
- 2 tbsp sprinkles

How to make it

1. In medium bowl, stir together Pearl Milling Company™ Original Pancake and Waffle Mix, egg, milk and 1 tbsp oil until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes to thicken.
2. Heat large skillet over medium-low heat. In batches, using 1 tsp oil and 1/4 cup batter for each pancake, spoon batches of batter into skillet.
3. Cook pancakes for 2 to 3 minutes or until bubbles start to form. Flip and cook for 1 minute or until golden brown on bottom. Transfer to wire rack to cool. Wipe pan clean with paper towel and brush with more oil as needed. Let pancakes cool completely.
4. Scoop 1/2 cup ice cream onto each of 4 pancakes. Drizzle with Pearl Milling Company™ Original Syrup. Garnish with sprinkles. Cap each with a remaining pancake. Serve immediately or store in freezer.



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

Made with



Original Mix