

Pumpkin Spice Piglet

Ingredients

- 1 cup of Original Complete Mix
- 3/4 cup pumpkin pie filling
- 1/4 cup + 2 tbsp milk
- 1 tbsp oil for skillet or grill
- 1/2 cup blueberries
- 1/2 cup mini marshmallows

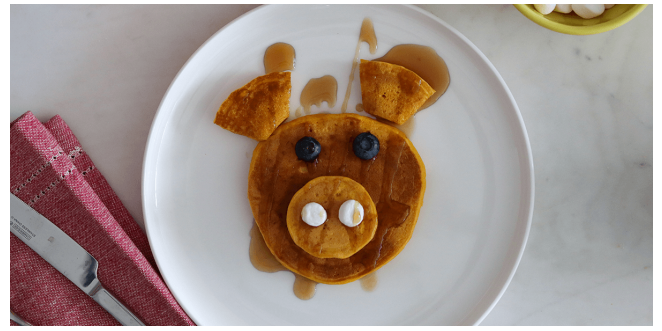
How to make it

[title]Cooking Instructions:

2. Combine 1 cup of Pearl Milling Company™ mix with 3/4 cup pumpkin pie filling and 1/4 cup + 2 tbsp of milk in a bowl.
3. Mix until everything is blended together.
4. Pour mix into sauce pan or griddle creating several 2-3 inch round pancakes and 3-4 inch round pancakes. Allow pancakes to cook until they are golden brown on both sides.

[title]Assembling the Piglet:

6. Use a 3-4 inch pancake for the face, a 2-3 inch pancake for the snout, and 1 inch pancake for the ears.
7. Place 1-2 inch pancake towards the bottom of the 3-4 inch pancake for the snout.
8. Place 2 mini marshmallows on the snout pancake for the nostrils.
9. Place blueberries at the top of the base pancake for the piglet's eyes.
10. Cut two 1 inch pancakes to form ears and place them at the top of the larger pancake for the pigs ears.
11. Drizzle with Pearl Milling Company™ syrup and serve!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	8

Made with



Original Complete Mix