

# Quick Pigs in a Pancake

## Ingredients

- 1 cup Pearl Milling Company™ Original Mix
- 1 ½ cups water
- Oil for greasing skillet
- Confectioners' sugar
- Original Syrup
- 6 breakfast sausage links\*

## How to make it

1. Heat skillet over medium-low heat or electric griddle to 375°F.
2. Combine all pancake ingredients in a large bowl. Stir until large lumps disappear (do not beat or over-mix).
3. Let stand 1 to 2 minutes to thicken.
4. Pour 1/4 cup batter for each pancake onto lightly greased skillet. Cook for 90 seconds on first side. Turn, and cook for another 60 seconds.
5. Meanwhile, cook 6 breakfast sausage links according to package directions.
6. Place one cooked sausage on each pancake, roll up and secure with toothpick.
7. If desired, spread lightly with butter or margarine. Sprinkle with confectioners' sugar, if desired and drizzle with Pearl Milling Company™ Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5-10 min	20 min	6

## Made with



Pearl Milling Company™ Original Mix