

S'mores Pancakes

Ingredients

- 2 cups Original Complete Mix
- 2 tbsp Original Syrup
- 1/2 cup crushed graham crackers (plus some for your topping)
- 1/2 cup milk chocolate chips (plus some for your topping)
- 2 cups marshmallow fluff
- 1 ½ cups water, plus 3 tbsp of hot water

How to make it

1. Heat a skillet over medium-low heat.
2. Combine the pancake mix, and 1 ½ cups of water and stir until large lumps disappear. Add 1/2 cup of crushed graham crackers and 1/2 cup of chocolate chips to the batter and stir until just mixed.
3. Spray your skillet with cooking spray, and then scoop 1/4 cup of batter onto your skillet for each pancake.
4. Flip your pancakes when they begin to bubble on top and the bottoms are golden brown.
5. Remove from heat and keep warm while mixing your marshmallow syrup topping.
6. For your topping, combine 2 cups of marshmallow fluff, 2 tbsp of syrup, and 3 tbsp of hot water in a separate container. Mix well, until blended, smooth, and pourable. If desired, you can heat in the microwave for 15 seconds to warm mixture.
7. Pour the marshmallow syrup over the tops of your cooked pancakes. Top with crushed graham crackers and chocolate chips.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

Made with



Original Complete Mix