

Sheet Pan Pancake

Ingredients

- 3 cups Buttermilk Complete Mix
- 2 cups 2% milk
- 2 tbsp vegetable oil
- 1 egg
- Varied fruits for topping
- 24 tbsp hazelnut spread

How to make it

1. In a large bowl, whisk together the pancake mix, milk, butter, and eggs until well combined.
2. Pour the batter on the prepared pan and spread evenly using a spatula. Add toppings to the batter and place in preheated oven on center rack. Use assorted toppings such as diced pears and apples, cranberries, dried apricots or figs for a festive twist!
3. Bake for 10 - 12 minutes or until the pancakes are golden brown.
4. Remove from the oven and allow to cool for 5 minutes. Cut the pancake into even squares. Drizzle each square with one tablespoon of Nutella. Top with extra fruit if desired and serve. Enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	24

Made with



Buttermilk Complete Mix