

Skillet Pancake

Ingredients

- 2 cups Original Mix
- 3 eggs
- 1 cup 2% milk
- 1/3 cup vegetable oil
- 1 tsp vanilla extract
- 1 ½ cups apple, peeled and diced (about 2 apples, sweet)
- 1/2 cup cranberries, frozen (or other frozen berries)
- 8 tbsp hazelnut spread



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	8

How to make it

1. Preheat oven to 375°F and spray a large 10 inch cast iron skillet or oven-safe skillet with cooking spray. Set aside.
2. Add the eggs, milk, oil and vanilla to a medium bowl and whisk to combine. Add in the pancake mix, whisk to combine.
3. Add the apples to the batter and stir to combine.
4. Pour the batter into the prepared skillet. Sprinkle the cranberries on the batter.
5. Bake for 25-30 minutes, or until brown and cooked through.
6. Allow to cool for 5-10 minutes before slicing into 8 slices. Drizzle each slice with 1 tablespoon of Nutella. Serve and enjoy!

Made with



Original Mix