

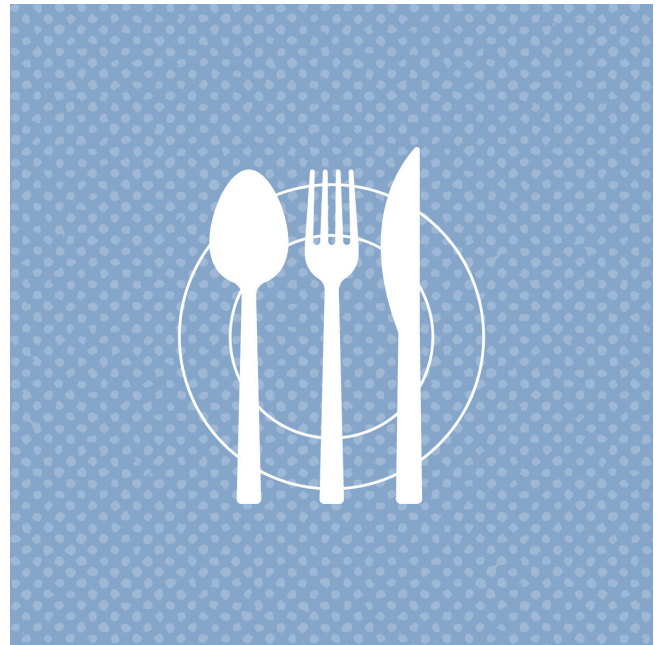
Stuffed Pancakes

Ingredients

- 2 cups Buttermilk Complete Mix
- 1 ½ cups water
- 1 container (8 oz) whipped cream cheese
- 1 tsp vanilla
- 1 tsp orange rind
- 1 tsp almond extract
- 2 tbsp confectioner's sugar
- Butter
- 1 can (21 oz) blueberry pie filling
- Original Syrup

How to make it

1. Heat skillet over medium-low heat or set electric griddle to 375°F.
2. Skillet is ready when drops of water sizzle, then disappear almost immediately.
3. Combine pancake mix and water; stir with wire whisk until large lumps disappear.
4. In a small bowl, combine cream cheese, vanilla, orange rind and almond extract, set aside.
5. Pour about 3 tbsp batter for each pancake onto lightly greased skillet or griddle.
6. Turn when pancakes bubble and bottom is golden brown.
7. For each serving, place one pancake on plate.
8. Spread about 2 tbsp cream cheese on pancake.
9. Spread about 2 tbsp blueberry pie filling on pancake.
10. Top with second pancake.
11. Spread about 2 tbsp cream cheese on second pancake.



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

Made with



Buttermilk Complete Mix

12. Spread about 2 tbsp blueberry pie filling on second pancake.
13. Top with third pancake.
14. Top with butter and syrup.
15. Repeat with remaining pancakes to make 4 servings altogether.