

Walnut Pancakes with Cranberry Syrup

Ingredients

Cranberry Syrup:

- 1 cup Original Syrup
- 1/2 cup sweetened dried cranberries

Walnut Pancakes:

- 2 cups Original Complete Mix
- 1/2 cup walnuts, finely chopped, toasted*
- 1/2 tsp ground cinnamon
- 1 ½ cups water

How to make it

1. For cranberry syrup, combine syrup and dried cranberries in small saucepan. Bring to a boil over medium heat, uncovered.
2. Reduce heat to low and simmer 8-10 minutes or until fruit is softened. Keep warm.
3. For walnut pancakes, add pancake mix to medium bowl. Add walnuts and cinnamon, stir until well combined.
4. Add water using wire whisk. Mix just until large lumps disappear. Proceed as package directs.
5. Serve with warm Cranberry Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	12

Made with



Original Syrup