

Pancake Variations

Starting with either a bag of Buttermilk Pancake Mix or Oatmeal Pancake Mix (Commercial Small/Retail)

Apple Cinnamon Pancakes

To roast apples: peel, core and chop 3-4 baking apples. Place chopped apples on parchment lined cookie sheet and bake at 375 degrees for 15 minutes, or until fork tender. Cool completely.

Pour dry pancake mix into bowl. Add 1 tsp cinnamon. Measure 1C applesauce (unsweetened—smooth or chunky) to measuring cup. Add sufficient buttermilk to make a total of 3 C. Blend together.

Follow directions on bag for pancakes, but using applesauce/buttermilk blend in lieu of buttermilk. Stir roasted apples into finished batter.

Cranberry-Eggnog Pancakes:

Substitute 3C eggnog for buttermilk. Stir 1 to 1-1/2 C chopped cranberries into finished batter.

Cinnamon Roll Pancakes:

For Cinnamon Swirls: combine 8 Tbs melted unsalted butter, 1/2C light brown sugar, and 1 tsp cinnamon. Blend, scoop into a baggie and set aside.

Glaze: 4 oz cream cheese, 1-1/2C powdered sugar, 1 tsp vanilla. Blend and set aside.

Make pancakes as directed on bag. As bubbles begin to form on uncooked side of pancake, pipe a swirl pattern of cinnamon onto the pancake. (snip a corner off the baggie, and use the plastic bag as a disposable piping bag))

Flip the pancake, cook an additional 1-2 minutes, but be careful the cinnamon sugar does not burn.

Top each serving of pancakes with glaze, and enjoy warm