

Pancake Breakfast for Two

INGREDIENTS

- Pancake Breakfast for Two jar mix
- 3/4 cup milk
- 1-1/2 Tablespoons unsalted butter, melted
- 1 large egg
- 1/2 teaspoon vanilla extract (optional)
- Toppings of choice (such as butter, maple syrup, honey, vanilla yogurt, or fresh berries)

INSTRUCTIONS

- Preheat lightly greased griddle or frying pan on stovetop.
- Pour contents of jar mix into a large bowl.

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INSTRUCTIONS CONT

- Pour milk, butter, eggs, and vanilla over jar mix.
- Whisk together until just combined.
- Pour approximately 1/3 cup of batter onto hot griddle for each pancake.
- Turn with spatula when the top of pancake is covered in bubbles and some bubbles have popped open.
- Cook until other side of pancake is lightly browned.
- Serve hot or keep warm in 200 degrees Fahrenheit oven until ready to serve.
- Serve with your favorite toppings.

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