## Baked Blueberry Skillet Pancake

## Ingredients

- 1 1/2 cups Original Mix
- 1/2 cup 2% milk
- 2 tbsp oil
- 2 eggs
- 1 tbsp butter
- 1 ½ cups fresh blueberries
- Confectioners' sugar
- Original Syrup

## How to make it

- 1. Heat oven to 375°F.
- 2. In large bowl, combine pancake mix, milk, oil and egg. Stir until large lumps disappear. Do not beat or over-mix. Let stand 1 to 2 minutes to thicken.
- Place 1 tbsp butter in 10-inch (cast iron, nonstick or stainless steel) skillet. Place skillet in oven to melt butter. Remove skillet from oven.
- 4. Pour in pancake mixture. Sprinkle blueberries evenly over batter.
- 5. Bake 25 to 30 minutes or until puffed and golden brown. Allow to cool slightly.
- 6. Sprinkle with confectioners' sugar, if desired.
- 7. Cut pancake into wedges. Serve with Pearl Milling™ Company Syrup.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
25 min	25-30 min	50 min	8

## Made with



**Original Mix**