

PB&J Pancakes

Ingredients

Pancakes

- 2 cups Original Complete Mix
- 1 $\frac{3}{4}$ cups water
- 1/2 cup peanut butter

Jelly Topping

- 1/2 cup grape jelly
- 2 tbsp water
- Ground peanuts

How to make it

1. Preheat griddle to 375°F. Combine water, peanut butter and Pearl Milling Company™ Mix, and whip until lumps disappear. Allow batter to sit for 10 minutes.
2. Pour 1/4 cup of batter for each pancake onto the preheated, lightly greased griddle. Cook about 1 $\frac{1}{2}$ minutes on each side or until pancake begins to rise and edges begin to dry. Flip only once.
3. Serve with Jelly Topping and ground peanuts.

[title]Jelly Topping

5. Stir jelly and water together until combined. The topping should have a pourable consistency.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	12

Made with



Original Complete Mix