

# Pearl Milling Company™ Pancake Fries

## Ingredients

- 1 cup PEARL MILLING COMPANY® Original Mix
- 1/4 cup Original Syrup
- 1 tbsp granulated sugar
- 1/4 tsp salt
- 1 tsp vanilla extract
- Canola oil, for frying
- Confectioners' (icing) sugar, for dusting
- 1 cup whipped cream, for serving (optional)
- 2 cups sliced strawberries, for serving (optional)

## How to make it

1. In medium bowl, whisk together Pearl Milling Company® Original Pancake and Waffle Mix, sugar and salt. Whisk in 1/2 cup cold water and vanilla until combined. The batter should be cakelike in consistency — not too thick and not too runny. Adjust with 1 to 2 tbsp water if needed.
2. Transfer batter to piping bag fitted with 1/4-inch round tip.
3. Pour enough oil into medium saucepan or high-sided skillet to reach 4 inches up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
4. In batches, pipe 3 to 4 strips of batter into hot oil, each about 5 inches long. Fry for 45 to 60 seconds, flipping once, until golden brown. Transfer pancake fries to paper towel-lined baking sheet to drain. Repeat with remaining batter.
5. Dust pancake fries with confectioners' sugar and drizzle with Pearl Milling Company®



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	4

## Made with



PEARL MILLING COMPANY® Original Mix

Original Syrup. If desired, serve with whipped cream and strawberries.