



Morning Glory Pancakes

Light, crisp, and brown outside; moist and tender inside.

2-1/4 cups Master Mix
1 Tablespoon granulated sugar
1 egg, beaten
1-1/2 cups milk, water, or juice

Prepare Batter: Combine Master Mix and sugar in a medium bowl. Mix well. Combine egg and milk or water in a small bowl. Add all at once to dry ingredients. Blend well. Let stand 5 to 10 minutes. Cook on a hot oiled griddle about 3 to 4 minutes, until browned on both sides. Makes 8 five-inch pancakes.

Add-Ins: try chopped thin apple slices, blueberries, peanut power, or dried strawberry powder. Become creative!

Variations we tried:

Cinnamon Apple Pancakes – to half of the batter; I added ½ teaspoon cinnamon and 2 Tablespoons chopped peeled apples. The cinnamon flavor was very light. I served

them with maple syrup drizzled over the top and sprinkled with chopped toasted pecans.

Pesto Pancakes – to half of the batter, I added 1/2 Tablespoon minced chives and 2 teaspoons fresh basil pesto. I served them topped with spoonfuls of Antipasto Zucchini (Zoodle) Salad. It made a delightful lunch dish.