

Seracal Pancakes



Makes: 6 - 8 medium pancakes
Each serving contains 1 serving of Seracal



Ingredients:

1 serving of Seracal
(1/4 cup or 13.5 grams)

1 cup pancake mix
(your favorite brand)

Wet pancake batter
ingredients, as listed
pancake mix instructions
(milk, eggs, oil)

Additional 2 tablespoons milk
or non-dairy to thin the batter,
as needed

1 - 2 tablespoons of oil or
butter to grease griddle

Additional optional toppings:
fruit/berries, honey, maple
syrup, yogurt, granola

Instructions:

1. In a medium bowl, combine the dry pancake mix and Seracal, mix until no clumps remain.
2. Add wet ingredients, as listed in the pancake mix instructions, mix well.
3. Pour batter onto a well-greased griddle or large skillet on medium heat (375°), 1/4 cup for each pancake.
4. When bubbles start to form in the cooking pancakes, flip and continue to cook until golden brown.
5. Top with fruit/berries, honey, maple syrup, yogurt, granola and enjoy!

Tip: Left over pancakes can be stored in the fridge or freezer and reheated in a toaster.