

CEREAL PANCAKES WITH MILK SYRUP

Makes 10-20 small pancakes | Prep 10 min

INGREDIENTS

(Follow the recipe, or make your favorite mix and add ½ tsp Lucky Leprechaun Flavor or Berry Cereal Flavor for each cup of mix!)

Pancakes (makes 3 cups)

- 1 ½ cups all purpose flour
- 3.5 tsp baking powder
- 1 tsp salt
- 2 tbsp granulated sugar
- 1 ¼ c milk
- 1 egg
- 3 tbsp butter, melted
- 1 ½ tsp Lucky Leprechaun Flavor or Berry Cereal Flavor



Milk Syrup

- 1 cup condensed milk
- ¼ cup heavy whipping cream
- (Optional) Rainbow Sprinkles, for decorating

DIRECTIONS

1. In a small bowl, combine condensed milk and whipping cream. Set aside.
2. Mix salt, sugar, milk, egg, melted, butter, and your preferred cereal flavor in a medium mixing bowl, using a whisk.
3. Add flour and baking powder, mixing just until streaks of flour have disappeared.
4. Preheat a large nonstick skillet on medium heat, until water sizzles when flicked onto surface.
5. Pour pancake mix on skillet, flipping when bubbles come to surface of the pancake and when edges are set.
6. When both sides have been cooked to golden brown, remove pancake to a plate. If pancake burns, reduce heat.
7. When all desired pancakes have been made, top with Milk Syrup, sprinkles, and serve!