



# Gold Forest Grains Pancakes

*Nothing beats warm fluffy pancakes on a Wintery Sunday. Mix things up by adding chocolate bark, nuts, or chopped apples to bring extra flavour to your pancakes. Recipe provided by Gold Forest Grains.*

## Ingredients:

- 2 cups Gold Forest Grains Pancake Mix
- 1 egg
- 2 cups milk
- 2 tbsp butter, melted

## FOR SPECIALTY PANCAKES ADD:

- ½ cup chocolate bark broken into chunks *or*
- ½ cup nuts, chopped *or*
- 1 apple, chopped

## Instructions:

Mix 2 cups of Gold Forest Grains Pancake Mix with 1 egg, 2 cups of milk and 2 tbsps of melted butter. Mix until all clumps are gone and then place batter into a spouted bowl or measuring cup.

If cooking specialty pancakes fold the extra ingredients into the batter after the batter is fully mixed.

Pour the batter onto a hot frying pan quickly, if cooking multiple pancakes at a time leave 2" of space if able. Let cook until the the edges solidify and the uncooked top bubbles. Once this occurs flip the pancake carefully. Let that side cook for 1-2 minutes. If cooking one pancake at a time, preheat oven to 250 and place cooked pancakes in the oven to keep warm.

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