

PANCAKE MIX



To:

From:

In a large bowl, add the pancake mix.

Melt 1 cup of Organic Valley Butter.

Add 3 cups of Organic Valley Buttermilk, 2 large Organic Valley Eggs, and the melted butter to the pancake mix.

Whisk to combine completely.

In a large skillet over low to medium heat, grease it well with canola oil cooking spray. Use 1/3 cup to drop the pancake batter into the skillet. Wait for the top of the pancake to start bubbling, about 1 to 2 minutes. Flip the pancake and cook until done, about another 1 to 2 minutes on the second side. Repeat until batter is gone.

Serve with maple syrup, homemade whipped cream, or fresh fruit.

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