



Instant Pancakes in a Jar

Make these in the morning or even the night before for a quick morning meal!

Yield: 2 servings

Ingredients

- 1 cup Pamela's Baking & Pancake Mix
- 1 large egg
- $\frac{3}{4}$ cup water
- 1 TBSP oil
- $\frac{3}{4}$ cup blueberries (or any berry you like, even frozen)
- syrup or topping

EQUIPMENT:

- 2 wide mouth glass pint jars (microwaveable)
- non-stick cooking spray
- microwave

Directions

Put all ingredients except berries, in a bowl or blender jar (if blending, put the liquid first for easy mixing). Mix well until smooth, and set aside.



Spray the inside of the jars with cooking spray. Fill each jar $\frac{1}{4}$ full with batter. Sprinkle about $\frac{1}{4}$ cup or less berries into each jar (don't worry if they sink). Divide the rest of the batter evenly over fruit in each of the two jars. DO NOT fill more than half full, or you will have a big mess in your microwave. You can cook the batter immediately after mixing, or put on the lid and keep in the refrigerator until morning for a quick breakfast.



When ready to cook, remove top, put jar in microwave and cook on high for 2 minutes. The pancake may puff up higher than the rim of the jar, but will subside. Remove from microwave—careful, jar may be hot. Eat while hot or warm. May be topped with syrup, jam, or whatever you like.



Chef's Note: For traveling, return top to jar after cooking, that way there will be no spilling before or after having a bite. Don't forget to take a fork or spoon!

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