



Mini Pancake Skewers

Perfect finger food for any brunch menu, these mini pancake skewers can be served warm or at room temperature. Recipe and photo created by [Garnish with Lemon](#).

Ingredients

- ½ cup [Pamela's Buttermilk Pancake Mix](#)
- 2 teaspoons sugar
- 1 egg
- ⅓ cup milk
- 1 tablespoon oil
- Sliced strawberries, chocolate hazelnut spread (or any other fillings you prefer)

Directions

Combine pancake mix, sugar, egg, milk and oil in a bowl and stir until just combined. Allow to rest for 3-4 minutes.

Preheat griddle over medium heat. When griddle is hot, lightly mist with cooking spray. Drop batter by teaspoonful onto griddle. Cook for 1-2 minutes, flip and continue cooking until golden brown. Remove from griddle and repeat with remaining batter.

Thread pancakes onto skewers, alternating with berries and chocolate hazelnut spread. Cover if not serving immediately. Can be made up to 3 hours in advance.

Note: What I love about these bite-sized 'cakes is there are so many ways you can customize them to your tastes or to the seasons. I used a chocolate hazelnut spread and strawberries in these images, but you can layer in peanut butter, bananas, apple butter or even pieces of sausage or bacon for a savory option.