



Original Pancakes

The original Pamela's pancake recipe — still hands down the family favorite for breakfast! Made with Pamela's [Baking & Pancake Mix](#).

Yield: six- 4 inch pancakes

Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 1 egg, large, or equivalent liquid egg replacer
- 2/3 cup water or soda water
- 1 tablespoon oil

Directions

Preheat griddle over medium-low (350°F) and lightly oil. Mix all ingredients together until there are no lumps. Batter should be pourable, but not too thin. Add more water or mix as needed. Pour 1/4 cup batter onto griddle for each pancake. Cook until bubbles start to form and edges start to dull. Flip once. When cooked through, remove and serve immediately with fresh butter and real maple syrup.

NOTE

Extra pancakes can be cooked, cooled, wrapped in plastic, and frozen. To reheat, remove plastic. Wrap stack of pancakes in a paper towel and microwave until hot, about one minute, 15 to 20 seconds for one pancake.

VARIATIONS

Chocolate Chip Pancakes: Sprinkle mini chocolate chips on top of raw batter after you have poured it out onto the pan, but before you flip to cook the second side. Add a few more on top!

Chocolate & Cinnamon Pancakes: Add mini chocolate chips and cinnamon to the batter and sprinkle a little extra on top.

Chocolate & Orange Pancakes: Add mini chocolate chips and orange zest or juice to the batter.

Blueberry Pancakes: Add blueberries on top of raw batter after you have poured it out onto the pan, but before you flip to cook the second side. Add a few more on top!

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