Birthday Pancakes

Celebrate their special day with this delicious birthday breakfast.

Ingredients:

- -1½ Cup of all-purpose flour
- 1 Box of Pillsbury Funfetti® cake mix
- 1 Teaspoon of vanilla extract
- ½ Cup of milk
- ½ Teaspoon baking soda
- 2 Tablespoons butter
- -1 Teaspoon of baking powder
- 1 Tablespoon of sugar
- 2 Eggs
- ¼ Teaspoon salt



Recipe:

- 1. Heat a griddle or nonstick skillet over medium heat. Then combine flour, cake mix, sugar, baking powder, baking soda, and salt in a bowl.
- 2. In another bowl, whisk eggs and combine with milk, butter, vanilla. Mix it all together.
- 3. Pour dollops onto hot griddle, leaving room for the batter to spread out.
- 4. Cook on both sides and flip when the pancakes begin to bubble. Flip and cook for another 2-3 minutes, watching for bubbles.
- 5. Transfer to a plate and let cool, then serve with syrup or with a dollop of whipped cream.

Time:

50 minutes (10 minute prep, 40 minute cook time)

Serves: 6-8