Pancake Party
w/ 3 Different Toppings

Bored with just butter and syrup on pancakes? Let’s make pancakes and think outside the maple syrup bottle with these three different fruit toppings!

Prep time: 20 minutes
Cook time: 25 minutes
Serving size: 6

Price Per Recipe (6): $19.00
Price Per Serving: $6.00

Pancake Ingredients
2 cups Bisquick Pancake mix
2 eggs
1¼ cup milk

Optional Additions
Chopped Nuts
Chocolate chips
Nut spreads (Peanut, Almond, Nutella)
Chia seeds
Fresh fruit
Whipped cream

Bananas Foster
Ingredients:
2 ripe bananas
¼ cup butter
¼ cup maple syrup
2 tablespoons light brown sugar
¼ teaspoon ground cinnamon

Strawberries & Cream
Ingredients:
1 ¼ cups chopped strawberries
¼ cup seedless strawberry jelly
1 ½ tablespoon maple syrup
5 ounces nonfat vanilla greek yogurt

Apple Cinnamon
Ingredients:
2 green apples, thinly sliced
2 tablespoons butter
2 tablespoons honey
1 teaspoon ground cinnamon
**Mise en Place**

**Rinse and cut fruits**
Wash and chop strawberries and bananas; thinly slice apples.

**Make Pancake Batter**
In a small bowl, whisk together Bisquick Pancake mix, eggs, and milk; whisk until incorporated (some small lumps are fine). Let it sit for 5-10 minutes.

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**Step 1 Make Pancakes**
Heat a large non-stick skillet over medium. Spray the skillet surface with cooking spray. Spoon 1/4 cup of batter onto skillet, forming a circle. When surface of pancakes have bubbles (1-2 minutes), flip carefully with a spatula, and cook until browned on the underside, 1-2 minutes more. This makes about 12 pancakes.

**Step 2 Make Bananas foster topping**
Combine butter, brown sugar, cinnamon, and maple syrup over medium-high heat. Cook 2-3 minutes, stirring constantly with wooden spoon, until sugar dissolves and mixture is thick.
Lower heat to medium. Add banana slices, gently spooning sauce over each slice. Cook until bananas are glossy and coated with sauce (1-2 minutes).

**Step 3 Make Apple Cinnamon topping**
Heat medium skillet to medium high heat, add 2 tablespoons of butter and apples. Stir until butter is melted. Add in honey and cinnamon. Stir and saute apples until tender, about 4-5 minutes. Turn heat off and set aside.

**Step 4 Prep strawberries and cream topping**
In a medium bowl, thoroughly mix all ingredients together; cover and refrigerate.