

FRUITY GRANOLA PANCAKES

Start with:

- Great Harvest Granola
- Great Harvest Freshly Milled Whole Wheat Flour

35 min | 20 min prep Makes 10 pancakes

1 cup Great Harvest Granola

1-1/2 cups Great Harvest Freshly Milled Whole Wheat Flour
(can also use all-purpose flour)

3 Tbsp honey or brown sugar

1-1/2 tsp baking powder

1/2 tsp baking soda

1 pinch kosher salt

2 eggs

2-1/2 cups buttermilk

2 cups fruit of your choice (blueberries, bananas, peaches, etc.)

3 tablespoons melted butter

Warm maple syrup

Directions:

1. In a mixing bowl, add the flour, sugar, baking powder, baking soda, salt, and granola; stir to combine. In another bowl, beat the eggs with the buttermilk.
2. Pour the egg mixture over the flour mixture.
3. Stir just until dry ingredients are moistened.
4. Fold in fruit of choice (we love thinly sliced bananas!)
5. Gently stir in the melted butter.
6. Spray a large griddle or skillet with nonstick cooking spray.
7. Over medium heat, spoon 1/4 cup batter.
8. Cook until bubbles form on top and edges start to dry.
9. Flip pancake over and cook until golden brown.
10. Repeat with the remaining batter.
11. Serve with warm maple syrup.



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