

# Baked Pancakes

Breakfast

Middle School

## Ingredients:

- 1 c. Bisquick
- 1 egg
- $\frac{1}{2}$  c. milk
- 2 T. brown sugar
- 3 T. pancake syrup
- 2 T. butter



## Directions:

1. Preheat oven to 375.
2. In a round 8" cake pan, place butter, brown sugar, and syrup.
3. Place the pan in the oven until the butter melts (3-5 minutes) Set timer.
4. While topping ingredients are heating in the oven, combine the pancake batter ingredients (Bisquick, egg, and milk) in a large bowl. Mix well with a whisk.
4. Once the butter is melted, remove the pan from the oven and whisk the butter, syrup, and brown sugar mixture until well combined.
5. Pour the pancake batter over the syrup mixture in the pan. DO NOT STIR!
6. Place pan back into oven and bake for 15 minutes (set timer)
7. Remove pan and immediately flip the pan over onto a serving plate.
8. Serve immediately and enjoy.

Optional- add 1/2 cup fresh blueberries or chocolate chips to the pancake batter before pouring into pan.

**Teachers Notes:** This is a great recipe for beginner cooks, and is easy to complete in a 40 minute period.

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