

BERRY SPICE PANCAKES

Try a warm, fresh stack of pancakes or waffles, made from our Old Fashioned Pancake & Waffle Mix. Their hearty flavor and delicate texture will bring you back to a time when breakfast was as magnificent and unique as the natural world that went into making it.



PREP TIME: 5 MIN



COOK TIME: 14 MIN



SERVINGS: 14 - 16 PANCAKES

INGREDIENTS

- 2 cups Snoqualmie Falls Lodge Pancake & Waffle Mix
- 1 ½ cups water
- 2 eggs
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 ½ cups fresh or partially thawed mixed berries

INSTRUCTIONS

1. Preheat griddle to 375°F (medium heat).
2. In a medium bowl, place Snoqualmie Falls Lodge® Pancake & Waffle Mix, water, eggs, cinnamon and nutmeg.
3. Using a wire whisk, stir until blended. Gently fold in berries.
4. Pour 1/4 cup batter for each pancake onto preheated griddle.
5. Cook 1 1/2 minutes on each side. Turn only once.