

COCONUT PECAN 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: 10 - 15 PANCAKES

INGREDIENTS

PANCAKE

- 1 cups Snoqualmie Falls Lodge Pancake & Waffle Mix
- 1 1/2 cups cold water
- 1/1 cup flaked coconut
- 1/4 cup finely chopped pecans

HONEY BUTTER

- 1/2 cup butter softened
- 1/4 cup honey

INSTRUCTIONS

PANCAKE

1. Preheat griddle to 375°F (medium heat).
2. In a medium bowl, blend together all ingredients using a wire whisk. For thicker pancakes, allow batter to thicken for 5 minutes.
3. Cook as directed on back panel. until golden brown. Turn only once.

HONEY BUTTER

1. Place butter and honey in a small bowl.
2. Using an electric mixer, beat on low speed until smooth.