

OATMEAL SPARKLING CIDER 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: 15 MIN



COOK TIME: 29 MIN



SERVINGS: 14 - 16 PANCAKES

INGREDIENTS

PANCAKE

- 2 cups Snoqualmie Falls Lodge Pancake & Waffle Mix
- 1 cup cold water
- ½ cup Snoqualmie Falls Lodge Oatmeal
- ½ cup sparkling cider

APPLE CIDER SYRUP

- ¾ cup apple cider
- ½ cup packed brown sugar
- ½ cup light corn syrup
- 2 tbsp butter
- ½ tsp lemon juice
- ⅛ tsp cinnamon
- ⅛ tsp nutmeg
- 1 cup cold water

INSTRUCTIONS

PANCAKE

1. Preheat griddle to 375°F (medium heat).
2. In a medium bowl, blend together all ingredients using a wire whisk. Pour ¼ cup batter for each pancake onto preheated griddle.
3. Pour ¼ cup batter for each 5-inch pancake onto preheated griddle or pan. Cook until small bubbles cover entire surface or 1-1¼ minutes on each side until golden brown. Turn only once.
4. Serve hot with apple cider syrup.

APPLE CIDER SYRUP

1. Place all ingredients in a small saucepan. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat and simmer, uncovered, for 15-20 minutes or until thickened. Serve warm.