



FruitTopped Whole Wheat Pancakes

Jacob · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

You can feel good about making our FruitTopped Whole Wheat Pancake recipe for your family. We've included whole grain flour, lowfat milk, Country Crock® Spread, and fresh fruit for a satisfying and delicious breakfast.

Ingredients

- $\frac{3}{4}$ cup all-purpose flour - $\frac{3}{4}$ cup whole wheat flour - $1\frac{1}{2}$ teaspoons baking powder - $\frac{1}{2}$ teaspoon salt - 1 cup 2% milk - 2 large eggs
- slightly beaten - 2 tablespoons Country Crock® Spread
- plus additional for cooking and serving - 2 cups fresh fruit (such as blueberries
- bananas
- and strawberries) - Maple syrup

Instructions

1. Combine flours
2. baking powder
3. and salt in large bowl. Beat milk
4. eggs
5. and 2 tablespoons melted Country Crock® Spread in medium bowl with wire whisk. Slowly whisk milk mixture into flour mixture just until combined; set aside. Melt 1 tablespoon Country Crock® in skillet
6. then drop batter by 1/4-cupfuls. Cook pancakes
7. turning once
8. until done. Repeat with remaining batter adding additional Spread to the skillet as needed. Serve pancakes topped with additional Spread
9. fresh fruit
10. and maple syrup.