



Golden S'mores Pancakes

Adding sweet graham cracker crumbs to pancake batter along with marshmallows brings s'mores to the breakfast table.

Servings: 84 servings (1 serving = 1 Pancake)

Ingredients:

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	5 lb 8.00 oz	11 cups
Gold Medal™ Complete Buttermilk Pancake Mix (11827)	5 lb	1 box
Graham cracker crumbs	8.50 oz	2 cups
Miniature marshmallows	1 lb	9 cups
Semi-sweet chocolate chips	2 lb 4.00 oz	6 cups

Nutrition Information:

Serving Size: 1 Pancake

Calories: 200 / Calories from Fat: 60 /

% Daily Value:

Total Fat: 6g 10% / Saturated Fat: 3g 16% / Trans Fat: 0g / Cholesterol: 10mg 3% / Sodium: 300mg 12% /

Total Carbohydrate: 33g 11% / Dietary Fiber: 1g 6% / Sugars: 14g /

Protein: 3g /

Vitamin A: 0% 0% / Vitamin C: 0% 0% / Calcium: 4% 4% / Iron: 8% 8% /

Exchanges: 1 Starch/ 0 Fruit/ 1 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 1 Fat/

Carbohydrate Choice: 2

*Percent Daily Values are based on a 2,000 calorie diet. Nutrition values are calculated using the weights of ingredients.

Instructions:

- Mix water and pancake mix in mixing bowl using whisk until batter is blended and smooth.
- 2. Add graham cracker crumbs and marshmallows; mix until well combined.
- Deposit 2 oz batter onto lightly greased 375°F griddle; add 0.5 oz chocolate chips onto batter.
- Cook 1 1/2 minutes on each side, or until pancake turns brown and edges begin to dry; keep warm for serving.

TIPS

Tip: Top with maple syrup, additional chocolate chips and marshmallows as desired. Note nutrition information will change.