



BERRY HARVEST SHEET PAN PANCAKES

SERVES:
6

PREP TIME:
10M

COOK TIME:
20M

VEGETARIAN

INGREDIENTS:

Crofter's Organic Berry Harvest Squeeze-able Fruit Spread (for topping)

Maple Syrup (for topping)

2 Cups All-purpose Flour

¼ Cup Granulated Sugar

1 Tbsp Baking Powder

¾ Tsp Salt

1 ½ Cup Milk

2 Large Eggs

4 Tbsp Melted Butter

1 Tsp Vanilla Extract

DIRECTIONS:

1. Preheat the oven to 425°F and lightly coat an 11x17 inch baking tray with cooking spray. Set aside.
2. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
3. Next, add the milk, eggs, melted butter, and vanilla extract to the same bowl. Whisk until the wet and dry ingredients are just combined (avoid overmixing).
4. Pour the pancake batter into the prepared tray and spread evenly with a spatula. Bake for 18–20 minutes, or until golden brown.
5. Allow the pancake to cool slightly, then cut out fun shapes using a cookie cutter of your choice.
6. Stack pancakes on a plate and then top with a drizzle of maple syrup and Crofter's Organic Berry Harvest Squeeze-able Fruit Spread. Serve and enjoy.