

Breakfast

Cinnamon Flapjacks

Taste of Home Simple & Delicious - August 2011

Servings: 4

Preparation Time: 15 minutes

Cook time: 5 minutes

An interesting way to form shapes, letters and numbers to provide a breakfast message.

PANCAKES

2 cups complete buttermilk pancake mix

1 1/2 cups water

1 tablespoon maple syrup

1 tablespoon butter, melted

1/2 teaspoon ground cinnamon

SYRUP

1 cup packed brown sugar

1/4 cup water

1 tablespoon butter

1/2 teaspoon vanilla extract

In a small bowl, combine the pancake mix, water, syrup, butter and cinnamon.

Pour the batter into a plastic squirt bottle.

Squeeze the batter into desired letters and shapes onto a greased hot griddle.

When the underside is browned, turn the pancakes and cook until the second side is golden brown.

In a small saucepan, combine the brown sugar, water and butter. Bring to a boil.

Reduce the heat and simmer, uncovered, for 4 to 5 minutes or until the sugar is dissolved.

Remove from the heat.

Stir in the vanilla.

Serve with the flapjacks.

Yield: 3/4 cup of syrup

Per Serving (excluding unknown items): 273 Calories; 6g Fat (18.5% calories from fat); trace Protein; 57g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 84mg Sodium. Exchanges: 0 Grain(Starch); 1 Fat; 4 Other Carbohydrates.