



MAKE *their* MORNING
— TOGETHER —
Recipe Collection



MAKE *their* MORNING
— TOGETHER —



Fruit & Pancake Stacker

Recipe yield: 6



Ingredients

For the Pancakes:

- 1 cup Pearl Milling Company® Buttermilk Pancake & Waffle Mix
- 3/4 cup milk
- 1 tablespoon oil
- 1 egg

For Assembly:

- 2 bananas, sliced into 1/2 inch coins
- 12 strawberries, destemmed and sliced
- 1 cup Nutella®

Preparation

- In a bowl, combine all ingredients for pancakes and stir until large lumps disappear (do not beat or over mix). Let stand 1-2 minutes to thicken. Pour batter into lightly greased skillet. One batch should yield about 18 1-inch pancakes.
- Cook until bubbles appear on top, about 2 minutes. Flip and cook until golden brown. Set aside to keep warm.
- For a total of 6 stacks, use 3 pancakes per stack.
- Create your stacks like a triple decker sandwich with a bottom, middle and top layer of pancake.
- In between each pancake layer add 1 slice of strawberry, 1 slice of banana and spread a layer of Nutella®.
- Thread your finished sandwich (pancake, strawberry, banana, Nutella®, pancake, strawberry, banana, Nutella®, pancake) onto a popsicle stick. Serve.

MAKE *their* MORNING
— TOGETHER —



Pancake Mug

Recipe yield: 1

Ingredients

- 1/3 cup Pearl Milling Company® Original Complete Pancake & Waffle Mix
- 4 tablespoons 2% milk
- 2 teaspoons vegetable oil
- 1/4 teaspoon vanilla extract
- 1 tablespoon Nutella®

Preparation

- Combine first four ingredients in a large microwave safe mug. Stir well to combine, making sure to mix well at the bottom.
- Microwave the mug for 1 - 1 minute 30 seconds. Carefully remove the mug from the microwave, as the contents will be hot.
- Drizzle with one tablespoon of Nutella® on top of the mug pancake. Top with desired fruit and serve. Enjoy!



MAKE *their* MORNING
— TOGETHER —



Apple-Pecan Pancakes

Recipe yield: 12 pancakes



Ingredients

- 1 cup Pearl Milling Company® Buttermilk Pancake & Waffle Mix
- 1 apple, cored, peeled and finely chopped
- 3/4 cup chopped toasted pecans, divided
- 1/2 cup Nutella®

Preparation

- Prepare pancake mix according to package directions. Fold in apple and 1/2 cup pecans.
- Cook pancake batter according to package directions, making twelve 1/4 cup pancakes.
- Spread pancakes with Nutella® and sprinkle with remaining pecans for serving.

Cooking Tips & Variations

Top with additional finely chopped red and green apples. Leave the skin on for a nicely contrasting color.

MAKE *their* MORNING
— TOGETHER —



Scone Bites

Recipe yield: 12

Ingredients

- 2 cups Pearl Milling Company® Original Complete Pancake & Waffle Mix
- 2 tablespoons sugar, granulated
- 2/3 cups 2% milk
- 1 tablespoon vegetable oil
- 1 egg
- 1/2 teaspoon vanilla extract
- 3/4 cup Nutella®

Preparation

- Preheat oven to 400°F.
- Line a sheet pan with parchment paper.
- In a medium bowl, combine all ingredients until combined.
- Pat the mixture into a circle on the parchment lined baking pan and score it into 8 pieces with a knife. Separate the pieces evenly on the pan. A nonstick scone pan can also be used.
- Bake for 12-15 minutes or until golden brown and cooked through.
- Remove from the oven and allow to cool for 5 minutes.
- Cut the scones in half. Spread 1 to 2 tablespoons of Nutella® on each scone. Serve with a bowl of fruit and enjoy!



MAKE *their* MORNING
— TOGETHER —



Pancake Roll Up

Recipe yield: 6-12 depending on size

Ingredients

- 2 cups Pearl Milling Company® Original Complete Pancake & Waffle Mix
- 2 cups water
- turkey breakfast sausage links
- 1 cup Nutella®

Preparation

- Cook breakfast sausage links thoroughly. Drain on paper towels and set aside.
- In a bowl mix together the Pearl Milling Company® Original Complete Mix and the water. Whisk until smooth.
- Add a bit of oil to a non stick pan and cook a medium pancake until golden on each side. Place on a plate and wrap with foil to keep warm while you cook the remaining pancakes. {NOTE: you are looking for a thinner than usual pancake because they roll easier}.
- Take one sausage and roll inside one pancake. Repeat until desired amount. Drizzle with one tablespoon of Nutella® on each rollup. Top with desired fruit and serve. Enjoy!



MAKE *their* MORNING
— TOGETHER —



Banana Bread

Recipe yield: 12



Ingredients

- 3 bananas, large, mashed
- 1/2 cup 2% milk
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- 1/2 cup vegetable oil
- 2 tablespoons sour cream, light (or non-fat plain yogurt)
- 1/2 cup brown sugar, light
- 2 cups Pearl Milling Company® Original or Buttermilk Complete Pancake & Waffle Mix
- 3/4 cup Nutella®

Preparation

- Preheat oven to 350°F. Grease a 9 x 5 inch loaf pan with nonstick cooking spray; set aside.
- In a large bowl, combine the mashed bananas, milk, eggs, sugar, oil, sour cream and vanilla. Add the cream cheese mixture. Whisk until well combined.
- Add in the pancake mix and stir until well combined. Pour batter into the prepared loaf pan and smooth top.
- Bake on the center rack in a preheated oven for 35 – 45 minutes, or until a toothpick inserted in the middle of the bread comes out clean. Cool on rack for 10 minutes, then remove from pan and cool completely.
- Slice the bread into about 1/2 inch slices. Spread each slice with one tablespoon of Nutella® or as desired. Enjoy!

MAKE *their* MORNING
— TOGETHER —



Pancake Owl

Recipe yield: 8-10



Ingredients

For the Pancakes:

- 1 cup Pearl Milling Company® Buttermilk Pancake & Waffle Mix
- 3/4 cup milk
- 1 tablespoon oil
- 1 egg

For Assembly:

- 1 kiwi, peeled and sliced into thin rounds
- 1 banana, peeled and sliced into 1/2 inch rounds (and a few triangles for beak)
- 1 strawberry, destemmed and sliced
- blueberries
- 1 cup Nutella®

Preparation

- In a bowl, combine all of the ingredients for pancakes and stir until large lumps disappear (do not beat or over mix). Let stand 1-2 minutes to thicken.
- Heat pan over medium heat. Pour batter into lightly greased skillet, approximately 1/4 cup for each pancake.
- Cook until bubbles appear on top, about 2 minutes. Flip and cook until golden brown. Set aside to keep warm.
- Spread each pancake with 1 to 2 tablespoons of Nutella®.
- Using the kiwi, banana, strawberry and blueberries, arrange the fruit onto each pancake into the shape of the owl.

MAKE *their* MORNING
— TOGETHER —



Apple Cheddar Biscuits

Recipe yield: 12



Ingredients

- 2 cups Pearl Milling Company® Buttermilk Complete Pancake & Waffle mix
- 2 tablespoons sugar, granulated
- 1/2 cup sharp cheddar cheese, grated
- 1-1/2 cups sweet apples (i.e Gala)
- 2/3 cup 2% milk
- 2 tablespoons vegetable oil
- 1/4 teaspoon vanilla extract
- 3/4 cup Nutella®

Preparation

- Preheat oven to 375°F. Prepare a baking sheet by spraying lightly with nonstick spray or lining with parchment paper.
- Cube the apples to 1/2 in cubes. Do this after measuring all other ingredients to avoid browning.
- In a small bowl combine all wet ingredients and set aside. In a mixing bowl, combine the pancake mix, sugar and cheese.
- Add the wet ingredients to the dry ingredients, stir gently to combine. Fold in the cubed apples until evenly distributed. Let the biscuit dough rest for 1-2 minutes.
- Coat a tablespoon measuring spoon lightly with nonstick spray. Scoop a heaping tablespoon of dough onto the prepared sheet pan. Repeat with all the dough, spacing the biscuits evenly apart.
- Bake in the preheated oven for 7-10 minutes, or until biscuits are browned and cooked through.
- Remove from the oven and allow the biscuits to cool for 5 minutes. Slice open the biscuits. Spread each biscuit with one to two tablespoons of Nutella®. Enjoy!

MAKE *their* MORNING
— TOGETHER —



Banana on a Stick

Recipe yield: 8

Ingredients

- 4 bananas, large
- 1 cup Pearl Milling Company® Original Pancake & Waffle Mix
- 3/4 cup 2% milk
- 1 egg
- 1 tablespoon vegetable oil
- 4 tablespoons Nutella®

Preparation

- Cut the bananas in half widthwise. Put them in the freezer for 10 minutes before preparing the recipe.
- Preheat corndog maker/iron.
- In a bowl, mix together egg, milk, Pearl Milling Company® Original pancake mix and oil. Allow to rest for about 2 mins.
- Spray iron with nonstick spray. Transfer batter to a tall glass. Spoon a small amount of batter (1 tbsp) into one of the molds.
- Skewer one half of banana and dip into batter. Place dipped banana onto the mold with the spooned batter. Repeat until all molds are full.
- Close lid and allow to cook until golden brown.
- Remove from the iron. Drizzle with one tablespoon of Nutella® on each banana. Top with desired fruit and serve. Enjoy!



MAKE *their* MORNING
— TOGETHER —



Sheet Pan Pancake

Recipe yield: 8-12 depending on size



Ingredients

- 3 cups Pearl Milling Company® Original or Buttermilk Complete Pancake & Waffle Mix
- 2 cups 2% milk
- 2 tablespoons vegetable oil
- 1 egg
- Varied fruits for topping
- 3/4 cup Nutella®

Preparation

- Preheat oven to 425°F. Spray a sheet pan with cooking spray until evenly coated. Set aside.

In a large bowl, whisk together the pancake

- mix, milk, butter, and eggs until well combined.

Pour the batter on the prepared pan and

- spread evenly using a spatula. Add toppings to the batter and place in preheated oven on center rack.

Bake for 10 - 12 minutes or until the pancakes

- are golden brown.

Remove from the oven and allow to cool for 5

- minutes. Cut the pancake into even squares. Drizzle each square with one tablespoon of Nutella®. Top with extra fruit if desired and serve. Enjoy!