



Perfectly Easy Pancakes

28 Simple Pancake Recipes



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Perfectly Easy Pancakes: 28 Simple Pancake Recipes

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Dear Friend,

Pancakes are a staple breakfast food in any household. Whether you only want a couple or are planning to stock up on a whole bunch, this morning specialty can be tailored to your every fancy. Whether you're looking for something fruity, something chocolaty or anything in between, we've got the perfect pancake for every occasion.

To satisfy those fruit cravings, you'll want to check out our sections for Blueberry Pancakes and Banana Pancakes. Our recipe for **Blueberry Buttermilk Pancakes** (page 4) has a classic farmstyle charm we know you love while our **Banana Pancakes with Peanut Butter and Jelly Syrups** (page 7) is a breakfast treat the kids will surely enjoy!

For those sweet tooths out there, we've got a section reserved just for you under "Chocolate Chip Pancakes." You won't believe how light, yet filling, you'll find our **Fluffy Chocolate Chip Pancakes** (page 12). They're just right for a quiet Sunday morning brunch. And you won't be able to put down your fork after a bite of one of our German Pancakes, especially our warm, cinnamon-filled **Dutch Apple Pancake** (page 16).

For those of you trying to eat a little healthier, you'll be pleased with our selection of Healthy Pancakes, including our energizing **Protein Packed Pancakes** (page 18). You'll be raring to go all day long!

If you're looking for a different twist, you'll have to check out our mouthwatering selection of Vegetable & Potato Pancakes. From the basic **Simple Shredded Potato Pancakes** (page 21) to our **Sweet Potato Pancakes** (page 27) you're bound to find a recipe that'll have you saying...

"OOH IT'S SO GOOD!!®"

Mr. Food
and the Test Kitchen



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P.S. Enjoy this eCookbook filled with 28 simple pancake recipes, good for any day of the week. Remember, the Perfectly Easy Pancakes eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!
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Bed and Breakfast Blueberry Pancakes

Sunday mornings are made for reading the newspaper and for lazy breakfasts that make us feel special. This blueberry pancake recipe, inspired by many of our country's coziest bed and breakfasts, is sure to be a rise-and-shine favorite!

Ingredients

Makes: 15 pancakes

Cooking Time: 15 minutes

3 eggs, well beaten
2 cups milk
3 tablespoons vegetable oil
3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons sugar
1 cup fresh or frozen blueberries



Directions

1. In a medium bowl, combine eggs, milk, and oil. In a large bowl, combine remaining ingredients except blueberries; add egg mixture and mix thoroughly with a wooden spoon until smooth. Gently stir in blueberries.
2. Coat a skillet or griddle with cooking spray, then heat over medium heat. For each pancake, pour 1/3 cup batter onto skillet. When bubbles form and edges begin to brown, flip pancakes and brown on other side. Serve immediately.



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Blueberry Cream Cheese Pancakes

Love at first bite... what's not to love about pancakes stuffed with blueberries and cream cheese?

Ingredients

Makes: 21 (4-inch) pancakes

Cooking Time: 20 minutes

- 1 (3-ounce) package cream cheese, softened
- 2 large eggs, lightly beaten
- 2 cups self-rising flour
- 2 tablespoons sugar
- 1-1/4 to 1-1/2 cups milk
- 2 tablespoons butter, melted
- 1-1/2 teaspoons vanilla extract
- 1-1/2 cups blueberries

Directions

1. Beat cream cheese at medium speed with electric beater until creamy; add eggs, 1 at a time, beating after each addition.
2. Stir together flour and sugar in a large bowl; make a well in center of mixture.
3. Combine cream cheese mixture, milk, butter, and vanilla in a small bowl, stirring well; pour into well of flour mixture, stirring just until dry ingredients are moistened. Stir in blueberries.
4. Lightly grease a griddle, then heat over medium heat. Pour about 1/4 cup batter for each pancake onto griddle. Cook pancakes until tops are covered with bubbles and edges begin to brown; turn and cook other side. Repeat until all batter is used.

Notes:



Nothing like a little maple syrup or confectioners' sugar on top!

You can freeze leftover pancakes up to 3 months-then they're ready when you are. Just separate pancakes with wax paper, and freeze in an airtight container. When you're ready to eat, reheat on a baking sheet at 325 degrees F for about 8 minutes or pop 'em in the microwave.

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Lemon Blueberry Pancakes

This simple pancake recipe for a Bed & Breakfast favorite can be on your table anytime at all. Imagine lingering over this leisurely rise and shine meal that shouts special.

Ingredients

Makes: 12 pancakes

Cooking Time: 10 minutes

2 cups pancake mix
1 cup milk
1 cup vanilla yogurt
2 eggs
1 teaspoon lemon zest
1 cup fresh blueberries
Blueberry or maple syrup for drizzling



Directions

1. In a large bowl, combine pancake mix, milk, yogurt, eggs, and lemon zest; mix until well combined. Stir in blueberries.
2. Coat a griddle or skillet with cooking spray, then heat over medium heat. When griddle is hot, pour on 1/4 cup batter per pancake. When bubbles form and edges begin to brown, flip pancakes and brown on other side. Repeat until all batter is used. Serve immediately with syrup.



Notes:

We've got lots of other great pancake recipes! Why not try our [Dutch Apple Pancakes](#) for a different fruity breakfast treat?

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Blueberry Buttermilk Pancakes

Waking up to the smell of pancakes...Mmm! Our Blueberry Buttermilk Pancakes are a tasty way to start the day!

Ingredients

Serves: 4

Cooking Time: 15 minutes

2 cups all-purpose flour
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs
2 cups buttermilk
2 tablespoons butter, melted, plus extra for cooking
1 cup fresh blueberries

Directions

1. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt; mix well. In a medium bowl, beat eggs, buttermilk, and melted butter; stir into dry ingredients just until combined. Do not overmix.
2. In a griddle pan or large skillet over medium heat, melt 1 tablespoon butter. Pour 1/3 cup batter onto griddle and sprinkle with some blueberries. Cook 2 to 3 minutes or until bubbles begin to form, then turn over and cook 2 additional minutes, or until golden brown. Continue in batches.



Notes:

For an extra special treat, serve with a dollop of whipped cream.

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Bananas Foster Pancakes

This banana pancakes recipe is great for breakfast or brunch, but you're gonna like them as dessert, too. All you need for a finishing touch is a topping of ice cream or whipped topping.

Ingredients **Makes:** 9 (4-inch) pancakes **Prep Time:** 4 minutes **Cooking Time:** 12 minutes

1 (5.5-ounce) package baking mix
1 teaspoon ground cinnamon
1 large ripe banana, mashed
1 cup pure maple syrup
1/4 cup dark rum or 1/2 teaspoon rum extract
1/2 cup chopped pecans, toasted
1 large banana, sliced

Directions

1. Prepare biscuit baking mix according to package directions; stir in cinnamon and mashed banana.
2. Pour about 1/4 cup batter for each pancake onto a hot, lightly greased griddle. Cook pancakes until tops are covered with bubbles and edges look cooked; turn and cook other side.
3. Meanwhile, heat maple syrup in a small saucepan over medium heat until warmed. Remove from heat; add rum, and stir well.
4. Serve pancakes warm with maple syrup mixture; sprinkle evenly with pecans and banana slices.



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Banana Pancakes with Golden Banana Syrup

There's no monkeying around when we say that we're bananas over this pancake recipe! And you're gonna love how you get 'em (the bananas) in each bite of pancake and in the syrup. Fire up the griddle now!

Ingredients

Makes: 12 (4-inch) pancakes

Cooking Time: 15 minutes

3 large bananas, divided
2/3 cup maple or pancake syrup
2 tablespoons butter
2 large eggs
1 tablespoon sugar
2/3 cup milk
2 cups baking mix



Directions

1. Peel and cut 2 bananas into 1/4-inch-thick slices. Combine syrup and butter in a medium saucepan; bring to a simmer. Stir in sliced bananas, and remove from heat; set aside.
2. Mash remaining banana in medium bowl; whisk in eggs, sugar, and milk. Whisk in baking mix until blended.
3. Pour about 1/4 cup batter for each pancake onto a hot griddle coated with cooking spray. Cook pancakes until tops are covered with bubbles; turn and cook other side of pancakes. Repeat procedure with remaining pancake batter. Serve pancakes with banana syrup.



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Banana Pancakes with Peanut Butter and Jelly Syrups

Calling kids of all ages! We can easily go back to our childhoods with just one bite of this classic flavor combo - PB & J.

Ingredients

Makes: 12 (4-inch) pancakes

Cooking Time: 15 minutes

2 cups baking mix
1 cup buttermilk
1 cup mashed banana
2 large eggs
1/2 teaspoon ground cinnamon
3 tablespoons butter, divided
3/4 cup maple syrup
1/4 cup regular or reduced-fat peanut butter spread
Strawberry syrup

Directions

1. In a large bowl, whisk together baking mix, buttermilk, banana, eggs, and cinnamon just until dry ingredients are moistened.
2. Melt 1 tablespoon butter on a hot griddle; pour about 1/4 cup batter for each pancake onto griddle. Cook pancakes until tops are covered with bubbles; turn and cook other side of pancakes. Repeat procedure with remaining butter and pancake batter.
3. Whisk together maple syrup and peanut butter until smooth. Serve pancakes with peanut butter mixture and strawberry syrup.



Notes:

For fun miniature servings, try pouring 1 tablespoon of the batter per pancake on the hot griddle to make mini pancakes.

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Decked Out Pancakes

Decked-Out Pancakes are the best part of relaxing weekend mornings. Load yours up with fruit for extra taste, color, and nutrition.

Ingredients

Makes: 12 pancakes

Cooking Time: 15 minutes

1-1/2 cups maple syrup
2 tablespoons butter
3/4 cup chopped walnuts, divided
2 cups baking mix
1 cup club soda
2 eggs
1 tablespoon vanilla extract
1 large banana, peeled and chopped

Directions

1. In a small saucepan over low heat, combine the syrup, butter, and 1/4 cup walnuts; mix well, and simmer until warmed through.
2. Meanwhile, in a large bowl, combine the baking mix, club soda, and eggs; whisk until smooth. Stir in vanilla, banana, and remaining walnuts.
3. Pour 1/4-cupfuls onto a hot greased griddle or skillet, and cook for 2 to 3 minutes, until the edges are dry and the pancakes start to bubble. Turn pancakes, and cook 2 to 3 more minutes, or until golden. Serve topped with the warm sauce.



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Banana Split Pancakes

Make a classic breakfast food taste like dessert with sweet Banana Split Pancakes. This recipe is sure to have the whole family begging for seconds!

Ingredients

2 cups baking mix
1-1/2 cups milk
1/4 cup chocolate flavor syrup, plus additional for topping
1 egg
1/3 cup mini semisweet chocolate chips
2 tablespoons shortening, divided
4 medium bananas, sliced
3 cups sliced strawberries
1 cup whipped cream or whipped topping
8 maraschino cherries with stems

Serves: 8

Cooking Time: 15 minutes



Directions

1. In a large bowl, combine baking mix, milk, 1/4 cup chocolate syrup, and the egg. Mix until thoroughly combined. (Batter will be thin.) Stir in chocolate chips.
2. Heat a griddle or skillet over medium heat. Melt 1 teaspoon shortening then pour 1/4-cupfuls of batter onto the griddle, making sure to scoop up chips from bottom of bowl. Cook 1 minute, or until bubbles start to form on top of pancakes. Flip pancakes, and cook 1 to 2 more minutes, or until golden. Repeat with remaining batter, adding more shortening as needed. Cover to keep warm.
3. Place 1 pancake on each plate; place a small amount of banana and strawberry slices on each pancake. Dollop each with whipped cream, drizzle with chocolate syrup, and top with a cherry.



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Baked Chocolate Chip Pancakes

Over the years, we've received many letters asking about pancakes. It seems the most common question is how to make enough for the whole family without feeling like you've become a short-order cook. Well, hang up those aprons, 'cause with this chocolate chip pancake recipe we can just mix up one big pancake that we pop into the oven. Now we can all sit down and dig in at the same time!

Ingredients

Makes: 6 pancakes

Cooking Time: 20 minutes

2-1/4 cups pancake and waffle mix
1-1/2 cups milk
2 eggs
3 tablespoons sugar
1 tablespoon vegetable oil
1 teaspoon ground cinnamon
1 cup (6 ounces) semisweet chocolate chips



Directions

1. Preheat oven to 425 degrees F. Coat two 12-inch pizza pans with cooking spray.
2. In a large bowl, whisk together all ingredients except chocolate chips, until smooth. Divide batter equally into pizza pans. Sprinkle chocolate chips evenly over batter.
3. Bake 10 to 12 minutes, or until pancakes are lightly browned on top. Cut into wedges and serve.



Notes:

If you don't have two pizza pans, you can use a 10- x 15-inch rimmed cookie sheet instead. Besides just topping the pancake wedges with butter and syrup, top them with your favorite flavor pie filling. That makes them really fun and fruity!

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Chocolate Chip Pancakes

Who says chocolate can only be eaten at the end of a meal? We think Chocolate Chip Pancakes are a great way to start off the day!

Ingredients

Serves: 12

Cooking Time: 15 minutes

2 cups baking mix
1 cup milk
2 eggs
2 teaspoons light brown sugar
2 teaspoons vanilla extract
1 cup (6 ounces) semisweet chocolate chips

Directions

1. In a large bowl, combine all ingredients except chocolate chips; mix well with a spoon then stir in chocolate chips.
2. Preheat a greased griddle or skillet over medium-high heat and, using 1/4 cup batter for each pancake, pour batter onto griddle.
3. Turn pancakes after 2 to 3 minutes, when the tops bubble, then cook an additional 1 to 2 minutes, until golden.



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Fluffy Chocolate Chip Pancakes

If you've never made homemade pancakes with club soda as the secret ingredient, it's time you did. This light and airy Fluffy Chocolate Chip Pancake recipe is a to-die-for breakfast treat.

Ingredients

Serves: 4

Cooking Time: 10 minutes

2 cups baking mix
1 cup club soda
2 eggs
1 teaspoon sugar
1 cup (6 ounces) semisweet chocolate chips
2 tablespoons vegetable shortening, divided

Directions

1. In a large bowl, combine baking mix, club soda, eggs, and sugar; mix well. Stir in chocolate chips until well combined.
2. Melt 1 tablespoon vegetable shortening in a nonstick griddle or large skillet over medium heat.
3. Pour 1/4 cup batter per pancake onto griddle and cook pancakes about 2 minutes, or until bubbles appear on top. Flip pancakes and cook 1 to 2 more minutes, or until golden on both sides, adding more shortening as needed. Serve immediately, or keep warm in a low oven until all pancakes are cooked.



Notes:

The secret to these light and fluffy pancakes is the club soda...its bubbles add extra air to the batter.

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Hootenanny Pancake

They sure know how to get everyone out of bed for breakfast down on an Amish farm. Perfect pancake recipes like a Hootenanny Pancake which look as good as they taste and are a cinch to make, will guarantee that your gang won't be snoozing through the alarm clock.

Ingredients

1/4 pound (1 stick) butter, melted
6 eggs
1 cup milk
1/2 teaspoon salt
1 cup all-purpose flour
1/2 cup sliced strawberries
1/2 cup blueberries
1/2 cup raspberries
Confectioners' sugar for sprinkling

Serves: 6

Cooking Time: 25 minutes



Directions

1. Preheat oven to 425 degrees F. Pour butter into a 9- x 13-inch baking dish; set aside.
2. In a blender, combine eggs, milk, and salt; blend until frothy. Slowly add flour, mixing until well blended. Pour egg mixture into baking dish.
3. Bake 25 to 30 minutes, or until golden brown and center is set. Top with berries and sprinkle with confectioners' sugar. Slice and serve immediately.



Notes:

Here's another [Amish-style breakfast](#) that's sure to be a winner!

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Dutch Dessert Pancakes

In Europe, a lot of people follow the tradition of eating salad after their main course. We guess the Dutch take that even farther when they eat these dessert pancakes after dinner. Trust us...you'll be happy you've tried it, too!

Ingredients

Serves: 4

Cooking Time: 15 minutes

3 eggs
1/2 cup all-purpose flour
1/2 cup milk
2 tablespoons (1/4 stick) butter, melted
1/2 teaspoon salt
1/2 cup confectioners' sugar
1 tablespoon lemon juice

Directions

1. Preheat oven to 400 degrees F. Coat 2 (9-inch) cake pans with cooking spray.
2. In a medium bowl, mix eggs, flour, and milk with an electric mixer; beat until smooth. Add butter and salt and beat well. Pour mixture into prepared cake pans.
3. Bake 10 minutes. Reduce heat to 350 degrees F and bake an additional 5 to 7 minutes, or until puffy and golden.
4. Meanwhile, in a small bowl, whisk together confectioners' sugar and lemon juice. Drizzle glaze over each pancake and serve immediately.



Notes:

These are super topped with cut fresh fruit or canned pie filling. Yes, we've even seen them served with maple syrup. Have them your favorite way.

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Blueberry Dutch Pancake

Imagine the aromas coming from your oven when you bake our recipe for a Blueberry Dutch Pancake. This German pancake recipe is packed with antioxidant-rich blueberries which add a burst of freshness to every bite.

Ingredients

1 tablespoon butter
Cooking spray
1 large whole egg
1 large egg white
1/2 cup all-purpose flour
1/2 cup skim milk
1 teaspoon vanilla extract
1 tablespoon granulated sugar
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup fresh blueberries
1/2 fresh lemon
1/4 cup confectioners' sugar

Serves: 6

Cooking Time: 15 minutes



Directions

1. Position rack in lower third of oven and preheat to 425 degrees F. In a 9- or 10-inch pie plate or iron skillet, add butter and a 5-second coating of cooking spray; place in oven to melt butter. Remove from oven.
2. In a large bowl, whisk together egg and egg white. Whisk in flour, milk, vanilla, granulated sugar, nutmeg, and salt. Stir in blueberries. Pour batter into prepared pan and return to oven.
3. Bake 15 to 20 minutes, or until edges are puffed and golden brown.
4. Remove from oven; squeeze juice from lemon over pancake and sprinkle confectioners' sugar over all. Cut into wedges and serve hot.



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Dutch Apple Pancakes

In Holland, these fluffy pancakes are often served with a variety of both savory and sweet fillings. Our wholesome Dutch Apple Pancakes are perfect for breakfast, brunch or a novel dessert.

Ingredients

3 eggs
1/2 cup all-purpose flour
1/2 cup milk
2 tablespoons (1/4 stick) butter, melted
1/2 teaspoon salt
1 tablespoon butter
1/2 cup brown sugar
1/4 teaspoon ground cinnamon
1 (20-ounce) can sliced apples in water, drained
Confectioners' sugar for dusting

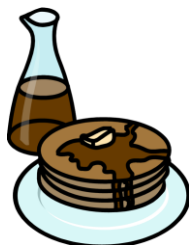
Serves: 4

Cooking Time: 15 minutes



Directions

1. Preheat oven to 400 degrees F. Coat 2 (9-inch) cake pans with cooking spray.
2. In a medium bowl, mix eggs, flour, and milk with an electric mixer; beat until smooth. Add the 2 tablespoons melted butter and the salt; beat well then pour mixture into prepared cake pans, distributing evenly.
3. Bake 10 minutes then reduce heat to 350 degrees and bake an additional 5 to 7 minutes, or until puffy and golden.
4. Meanwhile, in a medium skillet, melt remaining 1 tablespoon butter over medium heat. Stir in remaining ingredients, except confectioners' sugar, and heat 3 to 5 minutes, or until apples are heated through.
5. Remove pancakes to a serving platter then spoon half the apple mixture over each pancake, dust generously with confectioners' sugar, and serve immediately.



Notes:

Our test kitchen puts out a lot of outstanding breakfast food ideas. Here's a simple, healthy recipe that includes fruit -- [Blueberry and Orange Yogurt Parfait!](#)

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Oat Bran Flapjacks

On summer camping trips, we all loved our Sunday morning pancakes (we called them flapjacks) made over the fire in our cast iron skillet. We've tried to recreate that goodness with this healthy pancake recipe.

Ingredients

Makes: 16 pancakes

Cooking Time: 10 minutes

1-1/2 cups unbleached flour
3/4 cup quick-cooking or old-fashioned rolled oats
1/2 cup oat bran
1 teaspoon baking powder
1 teaspoon ground cinnamon
2/3 cup maple syrup
1/2 cup egg substitute
1 cup low-fat milk

Directions

1. In a medium bowl, combine flour, oats, oat bran, baking powder, and cinnamon. Stir in syrup, egg substitute, and milk just until moistened.
2. Coat a large skillet with cooking spray and preheat over medium heat until a drop of water sizzles when dropped on surface. Reduce heat to medium-low and drop 2 tablespoonfuls of batter onto skillet to form each pancake. Cook 2 to 3 minutes, or until lightly browned on bottom, then flip over to brown other side. Repeat until all of batter is used.



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Protein Packed Pancakes

Did you know that eggs are packed with protein? Our Protein Packed Pancakes will get your family off to a good start. Add to the tasty and healthy goodness by topping them off with a sprinkling of fresh fruit or nuts and enjoy!

Ingredients

Serves: 4

Cooking Time: 15 minutes

6 eggs
1 cup ricotta cheese
1/2 cup all-purpose flour
2 tablespoons melted butter or vegetable oil
3/4 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon vanilla extract

Directions

1. In a large bowl, beat all ingredients together until blended.
2. Coat a large nonstick skillet or griddle with cooking spray; heat over medium-high heat until hot. Spoon 1/4 cup portion of batter (or 1 tablespoon for silver dollar-size) into skillet; cook until golden brown, turning once. Repeat until all batter is used.

Notes:

Serve with your favorite syrup or preserves, or raspberries, or sliced bananas and chopped pecans.

Tips on making great pancakes:

1. Always preheat skillet or griddle before cooking pancakes. Pan is hot when drops of water sizzle and dance on surface.
2. Cook pancakes in batches. Serve immediately or keep warm on a plate in a low (200 degree F) oven until all batter is used.
3. Make your own freezer pancakes, ready to pop in the toaster on those hurried weekday mornings.
4. To freeze: Cool pancakes on wire racks. Return to baking sheets; freeze in single layer 1 to 2 hours. Wrap well, individually or stacked; freeze up to 1 month.



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Cinnamon Applesauce Pancakes

Here's a great way to make moist, delicious pancakes without eggs or milk. And our Cinnamon Applesauce Pancakes will make your house smell fantastic!

Ingredients

Serves: 4

Cooking Time: 15 minutes

2 cups all-purpose flour
3 teaspoons baking powder
1/4 cup sugar
1/2 teaspoon salt
2 cups water
1/2 cup applesauce
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract
2 tablespoons vegetable shortening

Directions

1. In a large bowl, combine flour, baking powder, sugar, and salt. Add remaining ingredients except shortening; mix well.
2. In a griddle pan or large skillet over medium heat, heat shortening. Pour 1/4 cup batter onto hot griddle and cook 2 to 3 minutes, or until bubbles begin to form, then turn pancakes over and cook an additional 2 to 3 minutes, or until golden brown. Continue in batches until all batter is used.



Notes:

Enjoy these with maple syrup.

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Whole Wheat Buttermilk Pancakes

Want to whip up some fluffy pancakes in just a few minutes? Try this whole wheat pancake recipe for a delicious way to start the day!

Ingredients

Serves: 4

Cooking Time: 15 minutes

1 cup all-purpose flour
1 cup whole wheat flour
3 tablespoons sugar
1-1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups low-fat buttermilk
1 tablespoon vegetable oil
2 large eggs
Assorted fresh fruit for topping

Directions

1. In a large bowl, combine dry ingredients. In a medium bowl, whisk buttermilk, oil, and eggs; add to dry ingredients, stirring just until moist.
2. Coat a nonstick griddle or skillet with cooking spray; heat over medium heat. Pour 1/4 cup batter onto hot griddle and cook 2 to 3 minutes or until bubbles form on top. Turn pancakes over and cook an additional 2 to 3 minutes, or until golden brown. Continue in batches. Serve topped with fresh fruit.



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Simple Shredded Potato Pancakes

Everyone loves potato pancakes but not the labor of the traditional recipes. With this simple potato pancake recipe, your gang can enjoy these crispy and delicious treats and you'll be the only one who knows how easy they were to make.

Ingredients

Makes: 12-14 pancakes

Cooking Time: 15 minutes

1 (20-ounce) bag refrigerated shredded potatoes
1 small onion, finely chopped
1 large egg
1 cup flour
1 teaspoon salt
1/2 teaspoon black pepper
1 cup vegetable oil



Directions

1. In a large bowl, combine potatoes, onion, and egg; mix well. Add flour, salt, and pepper; mix until well combined.
2. Measure about 1/4 cup potato mixture for each pancake and form into pancake shape.
3. In a large skillet, heat oil over medium heat. Place pancakes in hot oil and cook 3 to 4 minutes per side, or until golden on both sides. Drain on a paper towel-lined platter; serve warm.



Notes:

Serve these piping hot with applesauce or sour cream.

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Perfect Potato Pancakes

We'd be lying if we called these "quick & easy." This potato pancake recipe takes more time than other recipes, but they're not hard, and they're worth the extra effort! Make 'em for Hanukkah or a special side dish or appetizer. They'll taste the love!

Ingredients

Serves: 24

Cooking Time: 20 minutes

4 pounds baking potatoes, peeled and chunked

1 large onion, quartered

1/2 cup all-purpose flour

1/4 cup plain bread crumbs

1 teaspoon baking powder

2 teaspoons salt

1 teaspoon black pepper

2 eggs, beaten

1/2 cup vegetable oil

Directions

1. In a food processor, process the potatoes and onions in batches, until finely chopped. Empty each batch into a strainer and, using a spoon, press down on the mixture to remove as much water as possible.
2. In a large bowl, combine potato-onion mixture, the flour, bread crumbs, baking powder, salt, pepper, and eggs; mix well.
3. Heat the oil in a large skillet over medium heat.
4. Using a serving spoon, spoon about 1/4 cup batter for each pancake into the hot oil, flattening into a pancake shape. Cook 2 to 3 minutes per side, or until golden on both sides.
5. Drain on a paper towel-lined platter and serve warm.



Notes:

Make these small if you want to serve them as appetizers. Serve with the traditional fixin's of applesauce and sour cream.

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Old Fashioned Potato Pancakes

Our crispy-on-the-outside, tender-on-the-inside Old Fashioned Potato Pancakes pair perfectly with our fork-tender Crowd-Pleasing Brisket. Enjoy them at Hanukkah or anytime you need a comforting company-fancy dinner.

Ingredients

Serves: 8

Cooking Time: 20 minutes

4 medium Idaho baking potatoes (about 1-1/2 pounds), peeled and shredded or grated

1 small onion, finely chopped

1 egg, beaten

1/2 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1/4 teaspoon white pepper

1/3 cup vegetable oil



Directions

1. Place potatoes and onion in a strainer and press down on them with the back of a large spoon to extract excess moisture. If they're still watery, wrap them in a clean dish towel and squeeze to extract the remaining moisture.
2. Place in a large bowl and add egg; mix well. Gradually add flour, baking powder, salt, and pepper, mixing well.
3. In a large skillet, heat oil, then drop 1/2 cup batter for each pancake onto the skillet, being careful not to crowd skillet. Fry pancakes 5 to 6 minutes, or until golden on both sides, turning halfway through cooking. Drain on paper towels and serve warm.



Notes:

If you prefer your potato pancakes really crispy, fry them until they're flecked with brown.

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Cauliflower Pancakes

What a great way to enjoy cauliflower! Our Cauliflower Pancakes will have your gang asking for second helpings of their veggies!

Ingredients

Makes: 3 dozen pancakes

Cooking Time: 1 hr 15 minutes

1 large head cauliflower, trimmed and cut into florets
1-1/2 teaspoons salt, divided
1/4 cup plus 2 tablespoons vegetable oil, divided, plus extra if needed
1 large onion, finely chopped
6 tablespoons plain dry bread crumbs
2 eggs, beaten
1/2 teaspoon garlic powder
1/8 teaspoon black pepper

Directions

1. Place cauliflower in a large saucepan and add just enough water to cover; add 1 teaspoon salt to the water. Bring water to a boil over high heat and cook, uncovered, 20 to 25 minutes, or until cauliflower is very tender. Using a colander, thoroughly drain the water from the cauliflower.
2. Meanwhile, in a large skillet, heat 2 tablespoons oil over medium-low heat and sauté onion 10 minutes, or until golden brown; remove from heat and set aside.
3. In a medium bowl, with a potato masher or a fork, mash cauliflower until only small pieces remain. Add bread crumbs, eggs, sautéed onion, the garlic powder, remaining salt, and the pepper; mix well.
4. In a large skillet, heat remaining oil over medium heat. Place 1 heaping tablespoon of the cauliflower mixture in your hand and press flat to form a pancake about 1/2 inch thick. Place in the hot oil, cooking 5 to 7 pancakes at a time. Cook 6 minutes or until brown on both sides, turning halfway through the cooking, adding more oil as necessary.
5. Drain on paper towels. Serve immediately or keep in a warm oven until ready to serve.



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Carrot Pancakes

If you think carrots are only for rabbits and pancakes are only for breakfast, well...think again!

Ingredients

Makes: 16 pancakes

Cooking Time: 15 minutes

1/2 cup grated Parmesan cheese
2/3 cup all-purpose flour
1 teaspoon baking powder
8 eggs
2 teaspoons vegetable oil
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup finely chopped onion or finely sliced scallions
4 cups (2 pounds) shredded carrots (lightly packed)

Directions

1. In a large bowl, combine all ingredients . Mix with an electric beater until well combined.
2. Coat a griddle or large skillet with cooking spray and heat over medium-high heat. For each pancake, ladle 1/4 cup pancake batter onto the hot griddle and cook 3 to 4 minutes on each side, until the insides are dry and the pancakes are golden brown.



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Corn Pancakes

Corn conjures up visions of the American heartland. This simple pancake recipe is a tasty way to enjoy some of that traditional corn goodness.

Ingredients

Makes: 8 pancakes

Cooking Time: 15 minutes

2 cups cooked corn kernels (about 3 to 4 ears)

2 eggs, beaten

2 tablespoons butter, melted

2 tablespoons milk

1/2 teaspoon salt

1/2 cup all-purpose flour

Directions

1. In a large bowl, combine the corn, eggs, butter, milk, and salt; mix well. Stir in flour, blending well.
2. For each pancake, place 1/4 cup batter onto a hot, lightly greased griddle or skillet. When edges begin to brown, flip pancakes and brown the other side.



Notes:

One 10-ounce package of frozen corn, thawed, will work just as well here. Serve with syrup, jam, or your favorite pancake topping.

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Sweet Potato Pancakes

A platter of crispy potato pancakes is always welcome for holiday entertaining. This healthy pancake recipe is our twist on the spuds, making great use of sweet potatoes as a tasty alternative.

Ingredients

1-1/2 pounds sweet potatoes, peeled and shredded
1 small onion, finely chopped
1 egg, beaten
1/2 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/2 teaspoon black pepper
Vegetable oil for frying

Serves: 8

Cooking Time: 20 minutes



Directions

1. In a large bowl, combine all ingredients except oil; mix well. Form into 8 pancakes.
2. In a large deep skillet, heat about 1/4 inch of oil over medium-high heat. Place half the pancakes in the oil, without crowding skillet, and fry 2 to 3 minutes per side, or until golden. (If you like them crisper, fry until they're flecked with brown.) Drain on a paper towel-lined platter. Repeat with remaining pancakes, and serve hot.



Notes:

For an extra-special treat, serve these drizzled with maple syrup.

Our test kitchen finds shredding in a food processor is the easiest way -- even shred the onion at the same time.

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Mashed Potato Pancakes

These Mashed Potato Pancakes eliminate the grated knuckles we get from grating raw potatoes traditional-style. These little bites are a nice change of pace and are downright delicious.

Ingredients

Makes: 24 small pancakes

Cooking Time: 20 minutes

4 cups water
1 stick (1/2 cup) butter
2 teaspoons salt
4 cups instant potato flakes
1-1/4 cups milk
1 large onion, diced
1/4 cup chopped fresh parsley
1 cup all-purpose flour
3 eggs, beaten
Vegetable oil for frying (1/2 inch deep in large skillet)

Directions

1. In a large saucepan, combine water, butter, and salt; bring to a boil. Remove from heat, add potato flakes, and mix. Add milk, then mix again until smooth; let cool. Add onion, parsley, flour, and eggs; mix well.
2. In a large skillet, heat oil. Using about 1/4 cup of mixture per pancake, form pancakes and fry in skillet 2 minutes on each side, or until golden. Drain pancakes on paper towels. Serve immediately.



Notes:

Serve with applesauce, sour cream, ketchup, or syrup -- whatever's your favorite.

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