

SHEET PAN PANCAKES

ALL YOU NEED:

- 2 cups Kodiak Cakes. Buttermilk Power Cakes FlapJack & Waffle Mix
- 2 cups milk
- 2 tsp vanilla
- 1 cup toppings of your choice (chocolate chips, nuts, fresh fruit)

THINGS TO GRAB:

15x10x1-inch baking sheet



Measuring Cups



Aluminum Foil



Hy-Vee non-stick cooking spray



Medium Bowl



Spatula



Whisk



ALL YOU DO:

1. Preheat oven to 350 degrees. Line a 15x10x1-inch baking sheet with aluminum foil; spray with nonstick cooking spray and set aside.
2. In a medium bowl, mix together pancake mix, milk, and vanilla. Pour batter into prepared baking sheet. Use a spatula to spread pancake batter to the edges of the pan.
3. If desired, sprinkle top of pancakes with desired toppers, and bake 10-12 minutes or until pancakes have risen, edges pull away from the sides of the pan, and the center has set.
4. Remove pan from oven and cut into 20 pieces. ENJOY!



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