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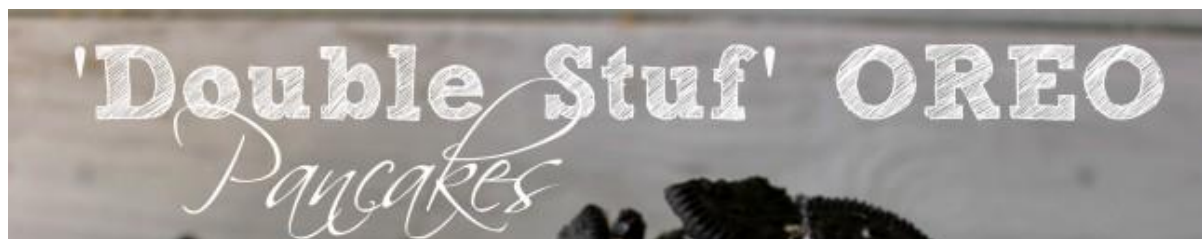
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~'Double Stuf' OREO Pancakes!

7 comments

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Well, it's official, I've lost my mind! I've taken the "most important meal of the day" and turned it into the most over-the-top, sinful stack, "meal" of the week. ~Maybe even of your lifetime?!...lol!

If you like OREOS, if you like Cheesecake, if you like Pancakes, if you like Santa, little old ladies and newborn babies...you will flip for these perfect Pancakes!



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Fluffy, OREO filled cakes, are layered with creamy, Cheesecake-like 'double stuf' cream, that balances out the sweetness like perfection!! ~~They're seriously like sinking your teeth into a warm stack of Double Stuf OREOS Cheesecake Pancakes!

~So sinful & SOoo satisfying...and all before Noon! 😊



OH, Bite It
131.196 „Gefällt mir“

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Folgen 125 Personen haben Amy Erickson abonniert.
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What you'll need:



DAWSON MCKAY /

voice actor

e: info@DawsonVO.com

t: 855.329.7668

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1 – 1/2 Rows of finely crushed OREOS

1 cup Pancake Mix

1 cup Milk

'Double Stuf' Syrup:

6 oz. Cream Cheese

1 cup Powdered Sugar

1 tbsp. Milk

(A food processor, or some decent muscles)





Directions:

In the Processor, blend the Cream Cheese, Powdered Sugar and Milk..

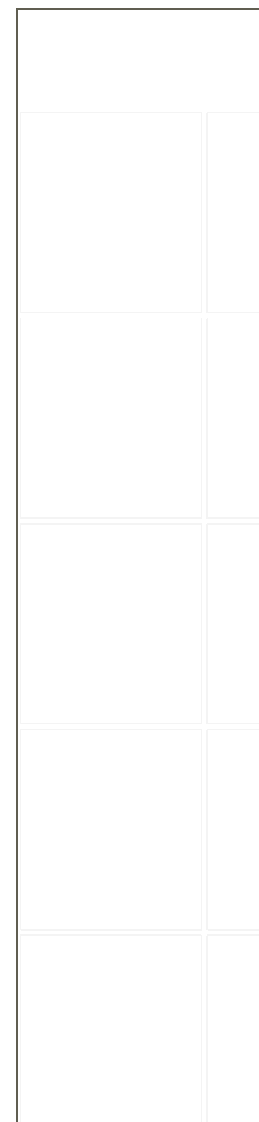




Put it in a bowl and set it aside...taste it now ~you're welcome!



Now in the processor, crush the OREOS, then add the Pancake Mix, blend it until it's combined. Add in the Milk and process it again until it's smooth...





BOOM~OREO Pancake Batter! Do your best not to eat it like this..lol! 😊



7 Types Of Guys To Avoid



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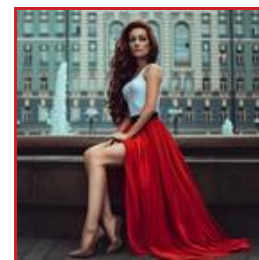


Photo Effects That Will Make Everybody Admire Your Profile!





Ahhh...sometimes words are just not necessary!



Layers of Cheesecake-like Frosting, lovingly snuggles those fluffy OREO Pancakes together...







Grab a plate...



Open wide...taste the YUM! ~Enjoy!




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~Potato Chip Pie!



~Candied Bacon Pineapple!



~Pulled Pork Pub Subs!

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7 Comments

Diiane on August 18, 2013 at 12:57 pm

You are a BAD lady!!!! LOL!!!! your creativity boggles my mind!

Reply

Amy on August 18, 2013 at 1:19 pm

Lol..thank you! 😊

Reply

jessica on September 18, 2013 at 3:37 am

I've actually done this before, but i put chocolate syrup into the pancake mix instead, and topped the stack with the "cream" and crushed oreos. The best!

Reply

Tiff on September 30, 2013 at 7:03 pm

ok, made these and they were very yummy, but had some issues...how did you cook them? stupid question i know but i tried using butter and that didn't work out so good and then tried to lightly oil the griddle and that worked slightly better but they still didn't look quite as nice as yours! help plz, i've been told that I must bring these to sunday school next time its my turn for breakfast and i can't show up with a mess!

Reply



Amy on October 1, 2013 at 3:14 am

I used a griddle and some non stick spray between each round of pancakes! Also, make sure the consistency of the batter is just right, on the thicker side works well. 😊

Reply

Jenneth on November 16, 2013 at 9:52 pm

Made this today! Awesome!!

Reply

Carol on January 25, 2014 at 2:51 pm

How many pancakes will this make. I love Oreos , but I think one pancake like this is all I could handle. I don't eat much sugar.

Reply

Trackbacks/Pingbacks

1. [Listemag | 17 Delicious Recipes That Take Oreos To The Next Level](#) - [...] These probably count as dessert but screw it- I'd eat them for breakfast anyways. [...]
2. [These 5 mouth watering pancake recipes are delicious](#) - [...] ohbiteit.com [...]
3. [The Delectable Recipes You Can Make With Oreo | Foods and Wines](#) - [...] Not quite a dessert and more like a great dish to be having for breakfast, but who cares – ...



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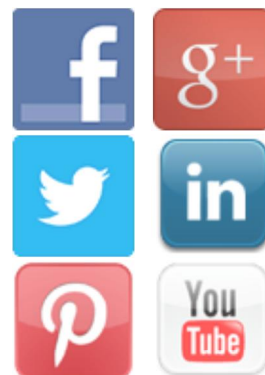


Reader's Funniest Quotes!



" *humps
monitor*"..."Yes... Don't
you hump your
monitor?!?!"- ~Jodee Rose

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CLICKY ANALYTICS

