

#### **MEET YOUR MATCHA PANCAKES**

Yield: 6 servings



### **Ingredients**

Matcha Pancakes:

2 cup Pearl Milling Company™ Protein pancake mix

2 tablespoons matcha powder

2 tablespoons sugar (optional)

1 and 1/2 cups water or half milk/water

Oil for cooking (as needed)

1/4 teaspoon vanilla

# **Toppings:**

1 cup heavy cream
2 tablespoons powdered sugar
1 cup blueberries\*
Syrup (optional, as needed)

## **Cooking Instructions:**

Preheat skillet or electric griddle to 350°F.

Combine Milling Company™ Original Complete pancake mix and matcha powder together in a bowl, whisk to combine.

Add liquid and vanilla to the bowl and whisk together until smooth, let stand for 2 mins to thicken. Pour 1/4 cup batter each pancake onto lightly greased skillet. Cook for 90 seconds on the first side, turn and cook for another 60-90 seconds. Repeat until all pancakes are made.

Stack with strawberries and serve with your favorite toppings like whipped cream, sweetened condensed milk, and more fruit.

\*shown with syrup and blueberries as optional topping

### **Nutritional Info**

230 calories. Total fat 7g. Saturated fat 2g. Trans fat 0g. Cholesterol 5mg. Sodium 410mg. Total Carbohydrate 29g.

Dietary fiber 2g. Total sugars 12g. Protein 14g.

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