

Yield: 2 servings

Easy Peanut Butter Pancakes

With just a few ingredients you can make Easy Peanut Butter Pancakes in no time for your family. They're great with maple syrup for breakfast or chocolate syrup for dessert.

Cook Time

15 minutes

Total Time

15 minutes



Ingredients

- 1 cup baking mix
- 1 cup milk
- 1/2 cup creamy peanut butter
- 1 large egg
- 1 teaspoon vanilla extract

Instructions

1. Combine 1/4 cup of the milk with the peanut butter in a microwave safe bowl. Microwave on high 30 seconds. Carefully, stir the mixture together until smooth and cream.
2. Add the remaining ingredients to a medium mixing bowl and stir with a whisk until combined.
3. Stir in the peanut butter mixture until smooth.
4. Heat a griddle or non-stick pan over medium heat.
5. Using a 1/3 cup, scoop the batter and pour it onto the griddle. Cook 3 to 5 minutes or until bubbles form on the surface.
6. Turn the pancake over and cook an additional 3 to 5 minutes or until golden brown.
7. Serve with maple syrup for breakfast or chocolate syrup for dessert.

Nutrition Information

Yield 4 servings

Serving Size 1

Amount Per Serving

Calories 371

Total Fat 23g

Saturated Fat 5g

Trans Fat 0g

Unsaturated Fat 15g

Cholesterol 52mg

Sodium 588mg

Carbohydrates 30g

Fiber 2g

Sugar 6g

Protein 13g



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Cuisine: American / **Category:** Breakfast & Brunch

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