



<p>FOR PANCAKES YOU WILL NEED: <i>Yields approximately 8–10 pancakes</i></p>	<p>1 pouch of Cup4Cup™ Pancake & Waffle Mix 1 cup milk 1 whole egg 3 Tbs. melted butter Optional: ½ tsp. vanilla extract</p>
<p>FOR WAFFLES YOU WILL NEED: <i>Yields approximately 6–8 waffles</i></p>	<p>1 pouch of Cup4Cup™ Pancake & Waffle Mix ¾ cup milk 1 whole egg 6 Tbs. melted butter Optional: ½ tsp. vanilla extract</p>
<p>INSTRUCTIONS</p> <ul style="list-style-type: none"> • <i>We recommend using the batter immediately.</i> • <i>Follow instructions/measurements exactly as listed.</i> • <i>Batter will be thick; it's supposed to be.</i> 	<ul style="list-style-type: none"> • Preheat lightly oiled griddle of waffle iron according to manufacturer's instructions. • Mix together one pouch of Pancake & Waffle Mix with milk and one egg. • Add in melted butter and, if desired, vanilla extract. Stir enough to incorporate. Do not overmix. Batter will be thick. • Scoop batter into preheated griddle or waffle iron. • Cook pancake until bubbles form in the center. Flip, then cook on the opposite side until golden brown. For waffles, cook according to waffle iron manufacturer's instructions. • Serve hot with your favorite toppings and enjoy!

Serving Suggestion: Serve waffles or pancakes with butter and warm maple syrup.



PANCAKES:

MIX IN:

LEMON-POPPY SEED	<p>1/4 cup sugar 2 lemons, finely zested 1 Tbs. lemon juice 1 tsp. poppy seeds</p>
ORANGE-MASCARPONE 'CREAMSICLE'	<p>1/4 cup mascarpone cheese 2 Tbs. sugar Zest of 1 orange, finely grated 1/4 tsp. orange extract (optional)</p>
NUTELLA <i>with</i> TOASTED HAZELNUTS	<p>1/4 cup Nutella 1/4 cup chopped toasted hazelnuts</p>
RED VELVET	<p>1/4 cup sugar 1/2 cup chocolate chips 3-4 drops red food coloring 1/2 tsp. vanilla extract</p>
BIRTHDAY 'FUNFETTI'	<p>1/3 cup sugar 1/4 cup rainbow sprinkles 1 tsp. vanilla extract</p>
BANANA & PEANUT BUTTER	<p>1/4 cup creamy peanut butter 2 Tbs. honey 1/2 tsp. vanilla extract Sliced bananas (add to finished pancakes)</p>
APPLE PIE	<p>1/4 tsp. ground cinnamon 1 tsp. vanilla extract 1/3 cup brown sugar, lightly packed 1 large Granny Smith apple, diced and cooked until soft</p>
TROPICAL	<p>1/4 cup sugar 1/2 cup shredded coconut, toasted 1/3 cup chopped macadamia nuts, toasted 1/2 tsp. vanilla extract</p> <p>Top pancakes with pineapple syrup: 1/4 cup water 1/2 cup sugar 1/2 cup canned crushed pineapple 1 tsp. orange zest (optional)</p> <ol style="list-style-type: none"> 1. Combine all ingredients in a pot and bring to a boil. 2. Simmer until the mixture is thick and syrupy, about 5 minutes.

**PANCAKES:****MIX IN:****TIRAMISU**

1 Tbs. instant espresso powder
 2 Tbs. sugar
 1/3 cup semi-sweet chocolate chips
 1/2 tsp. vanilla extract

For cream filling:

1 cup heavy cream
 4 ounces mascarpone
 2 Tbs. powdered sugar
 1 Tbs. coffee liqueur or amaretto (optional)

1. Whisk the heavy cream and mascarpone cheese to soft peaks.
2. Whisk in powdered sugar and liqueur.

To assemble:

1. Place one pancake on a plate. Spread an even layer of the whipped cream on top. Repeat 2 times for a total of 3 layers.
2. Sprinkle cocoa powder over the top.



WAFFLES:

MIX IN:

PUMPKIN-GINGER	1/4 cup pumpkin puree 1/4 cup brown sugar 1/4 tsp. ground ginger 1/4 tsp. ground cinnamon 1/2 tsp. vanilla extract 2 tsp. crystallized ginger, chopped fine 1/3 cup chopped & toasted pecans
SAMOA	1/2 cup toasted coconut 1/4 cup sugar 1/2 tsp vanilla Top waffles with caramel sauce and chocolate sauce or chocolate chips.
MAPLE-PECAN PIE	2 Tbs. maple syrup 2 Tbs. brown sugar 1/4 tsp. ground cinnamon 1/2 cup chopped, toasted pecans 1/2 tsp. vanilla extract Top waffles with maple syrup.
OATMEAL COOKIE	1/4 cup gluten-free oats 1/4 tsp. ground cinnamon 1/4 cup raisins 3 Tbs. honey 1/2 tsp. vanilla
MONTE CRISTO	Top waffles with sliced ham and swiss cheese. Place under broiler to melt cheese. Serve with maple syrup.
CORNMEAL HONEY	1/4 cup cornmeal 3 Tbs. honey 1/2 tsp. vanilla extract
CINNAMON ROLL	1/2 tsp. vanilla extract 1/2 cup raisins In a separate bowl, combine the following: 2 Tbs. maple syrup 2 Tbs. brown sugar 1 tsp. ground cinnamon 1. Fold in ingredients using a rubber spatula. Fold 3 to 4 times. Do not fully incorporate, to create a 'swirled' effect.



WAFFLES:

MIX IN:

'FLUFFERNUTTER'	<p>1/4 cup creamy peanut butter 2 Tbs. honey Top waffles with marshmallow fluff.</p>
BELGIAN-STYLE LIEGE	<p>1 packet pancake/waffle mix 1 1/2 tsp. active dry yeast 1/4 cup lukewarm water (90-100°F) 3 large eggs 1 tsp. vanilla 1/2 cup (8 Tbs.) butter, melted 3/4 cup Belgian pearl sugar</p> <p>Directions:</p> <ol style="list-style-type: none"> 1. Add 1 1/2 tsp. active dry yeast with 1/4 cup warm water (between 90-100 degrees F) & let sit 5 minutes. 2. Place 1 packet of mix in a medium bowl. 3. Mix eggs and vanilla into the yeast and water mixture. Whisk to combine. Add this to the dry mix and stir to combine. 4. Add in melted butter and stir to fully incorporate. 5. Cover bowl with plastic wrap and let sit at room temperature for 1 hour or until doubled in size. 6. Gently fold the pearl sugar into the dough. 7. Preheat a waffle iron to medium-high heat. 8. Scoop waffle batter onto waffle iron. Cook according to waffle maker manufacturer's instructions or until brown and crisp.