

# UNCLE BUCK PANCAKES

## Ingredients:

- 4 Boxes Pancake Mix (just add water)
- Water (follow package directions)
- Olive Oil
- Olive Oil Spray
- 1 Block of Kerrigold Butter
- 1 Bottle of Syrup



## Instructions:

1. In a large bowl, mix together one box of the pancake mix and water.
2. Pre-heat a Blackstone Griddle on low heat for 15 minutes.
3. Apply olive oil to one side of the griddle.
4. Pour half of the bowl of batter onto the greased side of the griddle.
5. Cook until bubbles form on the surface, then flip with a pizza greased peel and cook 2-4 minutes.
6. Transfer to 20" pizza pan, and re-oil the griddle.
7. Repeat with remaining batter in the bowl, and then repeat this process for the other 3 boxes.
8. Attach butter block to pancake stack using toothpick, pour syrup on top. Enjoy!

AM