

Sweet Pea Pancakes



Course	Breakfasts
Difficulty	Moderate
Pulse Type	Dry Peas
Specialty Diet	Vegetarian
Occasion	Easter

Cook Time 25 minutes

Total Time 25 minutes

Servings 8

Ingredients

- 2 1/2 cup pancake mix
- 1 cup water
- 1 cup split peas, yellow cooked and well drained
- 1/4 cup honey or brown sugar
- 1/2 tsp cinnamon
- 1/2 tsp vanilla extract
- 1/2 tsp salt
- 1/2 cup butter
- syrup optional topping

Instructions

1. Add pancake mix to medium sized bowl. Slowly stir in water until well mixed.
2. In a separate medium sized bowl, add yellow peas and mash with fork.
3. Once well mashed, add 1 Tbsp butter, honey or brown sugar, cinnamon, vanilla, and salt. Mix until pureed.
4. Add to pancake mix and stir until well blended.
5. Heat frying pan over medium heat. Add 2 Tbsp oil.
6. Once heated, add 1/2 cup pancake mix at a time, forming pancakes.
7. Cook for approximately 1 to 1 1/2 minutes on each side.
8. Remove from pan, add toppings and enjoy!