



SEASIDE SUMMER PANCAKES

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Fluffy vanilla pancakes and graham cracker crumbs form the coastline that meets blueberries, whipped cream and syrup on these breakfast pancakes. Decorate the beach and take friends for a swim with whole Mother's[®] Summer Sidekicks™ Cookies.

YIELD: 8-12 5" Pancakes
PREP TIME: 45 Minutes

INGREDIENTS

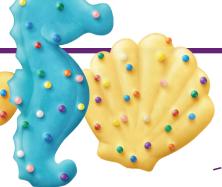
- 1 x 9 oz. bag of Mother's Summer Sidekicks Cookies
- · 3 cups vanilla whipped cream, prepared
- · Blue liquid or gel food coloring, as needed
- · 2 cups vanilla ice cream, melted
- · 2 cups dry pancake mix
- 1/4 teaspoon baking powder
- 4 oz. milk
- 3 egg yolks
- · 3 egg whites
- ¼ teaspoon lemon juice
- 1 pint blueberries
- 1 cup graham cracker crumbs (about 8 crackers)
- 1 cup maple syrup
- \cdot cocktail umbrellas, optional
- beach toys, optional

INSTRUCTIONS

- 1. Open the bag of Mother's Summer Sidekicks Cookies. Select ½ of your favorite cookies for decoration. Roughly chop the rest and set both aside.
- Add a few drops of blue food coloring to the whipped cream. Mix until just swirled in color but not uniform. Keep refrigerated until ready to use.
- For the blue creme anglaise, add a few drops of blue food coloring to the melted vanilla ice cream. Mix to achieve a light blue color. Keep refrigerated until ready to use.
- 4. In a large mixing bowl, combine pancake mix and baking powder with a whisk.
- 5. In a separate bowl, whisk milk, a few drops of blue food coloring, and egg yolks until uniform. Add milk mixture to dry pancake mix and mix until combined.
- 6. Using an electric mixer if available, whip egg whites with lemon juice until stiff peaks form. Fold whipped egg whites into pancake batter in 2 batches.
- In a nonstick pan or griddle, cook pancakes over medium-low heat. Before flipping, sprinkle the uncooked side with chopped Mother's Summer Sidekicks Cookies and a few blueberries.
- 8. Keep cooked pancakes in a warm, humid environment.
- 9. Once all pancakes are cooked, assemble stacks or serve individually.
- 10. Decorate with swirled whipped cream across the top. Sprinkle graham cracker crumbs to form a beach.
- 11. Add reserved Mother's Summer Sidekicks Cookies, cocktail umbrellas, and decorate the area with beach toys if using.
- 12.To serve, pour maple syrup and blue creme anglaise over your pancake stacks for a beach-themed breakfast party!

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CHEF'S NOTES

- For perfect soufflé pancakes, try Japanese pancake mix (available online), then follow
 the recipe for the mix as instructed on the package. Once the batter is made you can
 add blue coloring, Mother's Cookies, and blueberries as you normally would!
- 2. Feel free to personalize this recipe by adding your favorite inclusions like cut fruit or chocolate chips to the pancake batter.



