



Profile Gingerbread Pancake



Number of Servings: 1

Serving Size: 1 pancake (large)

Ingredients:

- 1 package Profile pancake mix
- 1/4 cup plus 1 T water
- 1 tsp molasses
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp vanilla extract
- vegetable oil spray

Directions:

1. Combine pancake mix, cinnamon, and ginger in a small bowl. Stir to combine.
2. Add water, molasses, and vanilla; stirring lightly until combined.
3. Spray a griddle pan with vegetable oil spray and place over medium-high heat. Drop one large pancake onto a hot griddle.
4. When holes appear in the center of pancake, flip over and continue cooking until golden brown.

Photo courtesy of: The Meaning of Pie