



TURKEY PANCAKES

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COOK TIME: 10 MINS

TOTAL TIME: 20 MINS

CATEGORY: BREAKFAST, HOLIDAY

DID YOU MAKE THIS RECIPE?

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INGREDIENTS

- 1 1/2 CUPS OF ALL-PURPOSE FLOUR
- 3 TBS OF SUGAR
- 3 TSP OF BAKING POWDER
- 3/4 TSP OF SALT
- 1 TSP OF CINNAMON
- 1 1/2 CUPS OF WHOLE MILK (SOY MILK OR ALMOND MILK CAN BE USED AS A SUBSTITUTE)
- 1 LARGE EGG (1/4 CUP OF APPLESAUCE CAN BE USED AS A SUBSTITUTE)
- 1 1/2 TBS OF VEGETABLE OIL
- 3 TBS OF BUTTER (MELTED)
- 1 APPLE SLICED (FOR THE TURKEY FEATHERS AND LEGS)
- 2 CHOCOLATE CHIPS (OR RAISINS) FOR THE EYES

PREPARATION

1. WHISK ALL DRY INGREDIENTS (FLOUR, SUGAR, BAKING POWDER, SALT, AND CINNAMON) IN ONE MIXING BOWL.
2. COMBINE THE WET INGREDIENTS (MILK, EGG, VEGETABLE OIL, AND BUTTER) IN A SECOND BOWL.
3. ADD THE WET MIXTURE TO THE DRY MIXTURE AND MIX THEM.
4. POUR YOUR MIXTURE INTO A PAN OVER MEDIUM HEAT & MAKE A LARGE ROUND PANCAKE.
5. POUR YOUR MIXTURE INTO A PAN OVER MEDIUM HEAT AND MAKE A SMALLER CIRCLE PANCAKE.
6. PLACE THE SMALLER PANCAKE ON TOP OF THE LARGER PANCAKE.
7. CUT THE APPLE AND USE THE SLICED TO MAKE THE FEATHERS, LEGS, AND BEAK. YOU CAN ALSO USE BACON OR EGGS TO MAKE THE FEATHERS.
8. PLACE THE CHOCOLATE CHIPS OR RAISINS IN THE POSITION FOR THE EYES.
9. SERVE TO YOUR LITTLE ONE AND WATCH THEM SMILE!