Uses for Pancake Mix

Chocolate Chip Pancake Cookies
Ingredients:
- 1 1/2 cup pancake mix
- 4 Tbsp. unsalted butter (softened)
- 1/2 cup maple syrup
- 2 Tbsp. honey (optional)
- 1/3 cup semisweet chocolate chips (optional)

Directions:
Heat oven to 350º F. Line a cookie sheet with parchment paper, or grease. In a large mixing bowl, stir the butter, agave nectar, and syrup until smooth. Add pancake mix and stir until well mixed. Fold in chocolate chips. Drop the cookie dough by rounded tablespoon onto the prepared cookie sheet. Bake about 15 minutes, or until golden brown. Allow cookies to cool completely before serving.

Beer Bread
Ingredients:
- 3 cups pancake mix
- 1 can of beer (12 oz.)

Directions:
Mix until smooth and pour into a greased bread pan. Bake at 350º F for 60 minutes.

Mini Corn Dogs
Ingredients:
- 14 oz. package mini hot dogs
- 1 cup pancake mix
- 1 egg
- Vegetable oil

Directions:
Slide each dog lengthwise onto 6-inch wooden skewer. Combine pancake mix, egg and 1/2 cup water. Pour oil into large saucepan to 1 1/2-inch depth; heat to 350º. Dip dogs in batter, then in oil until golden, 30 seconds.

Crispy Chicken
Ingredients:
- 3-4 lbs. boneless, skinless chicken breasts
- 1 1/2 cup pancake mix
- 1 cup water
- 2 Tbsp. hot sauce
- 2 tsp. salt & black pepper
- Oil for frying

Directions:
Trim chicken breasts into desired size. In a large bowl, whisk together pancake mix, 3/4 cup water, hot sauce, salt and pepper. Add more water to thin if needed. Heat oil in a fryer or in a medium-sized pot. Add chicken to batter and stir to coat completely. When oil is hot, use a slotted spoon to transfer chicken from the batter to the oil. Cook 3 – 4 minutes per side, until batter is browned and chicken is completely cooked.