

ORANGE-CRANBERRY PANCAKES

This is a very nice change to a classic breakfast, especially if you like cranberries! I like to make a lot at one time and freeze them so Deeann can put them in the toaster when I'm not home.

INGREDIENTS:

1 Cup Cranberries, fresh or frozen, chopped (about 5 ounces)
1 Cup Buttermilk Pancake Mix
1 large Egg
½ Cup Skim Milk
2 teaspoons Sugar
1 teaspoon Orange Zest
1/8 teaspoon Ground Nutmeg

Begin by chopping your cranberries. I recommend you wear an apron or clothes that are already stained, because this can get messy. Combine all the ingredients, except for the cranberries, in a medium bowl and mix well, then stir in the cranberries.

Heat your skillet over medium to medium high heat. Pour the batter in ¼ cup measures and cook for about 1 ½ minutes or until nicely browned. Flip the pancake over and cook for about 1 more minute or until browned.

WW: Makes 4 servings of 2 pancakes. 4 points per serving (which includes 1 ½ Tablespoons reduced calorie syrup)

FOR BLUEBERRY PANCAKES:

Use the same recipe but:

No orange
No nutmeg
2/3 Cup Blueberries
¼ teaspoon Cinnamon