



Jack & Jason's Banana Split Pancake:

What You'll Need for Pancake:

- 1¼ cups Jack & Jason's Banana Walnut Pancake/Waffle Mix
- 1 cup Milk (Almond Milk, Coconut Milk, Soy Milk, or water for vegans)
- 1 Egg or (1½ teaspoons of your favorite egg replacer for vegans -We like Ener-G)
- 1 tablespoon melted butter [Canola Oil for vegans]

What You'll Need for Topping:

- 1 jar of Nutella Original Hazelnut Spread
- Fresh ripe banana
- Light whipped cream or cool whip

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| <ul style="list-style-type: none">• Important: For thinner pancakes use more liquid, for thicker use less.• Pre-heat griddle to 350° or non stick skillet to medium heat |
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Banana Walnut Pancakes:

Combine 1 cup of milk [almond /coconut/soy milk of vegans], 1egg [½ teaspoons of favorite egg replacer for vegans], and 1 tablespoon of melted butter [canola oil for vegans] with 1¼ cups of dry mix. Stir ingredients briefly (10 swirls) and do not over-mix! Let batter stand for 5 minutes. Pour ¼ scoops onto griddle; flip pancakes over after 2 minutes or once edges have solidified.

Makes 8-10 4" pancakes

Build Your Dessert:

Slice ripe banana into thin single slices and set aside. Use a spatula or knife to spread Nutella over the finished banana walnut pancakes. Next, place banana slices atop the Nutella topped banana walnut pancakes. Complete your dessert with a dollop of whip cream or Cool Whip and enjoy!