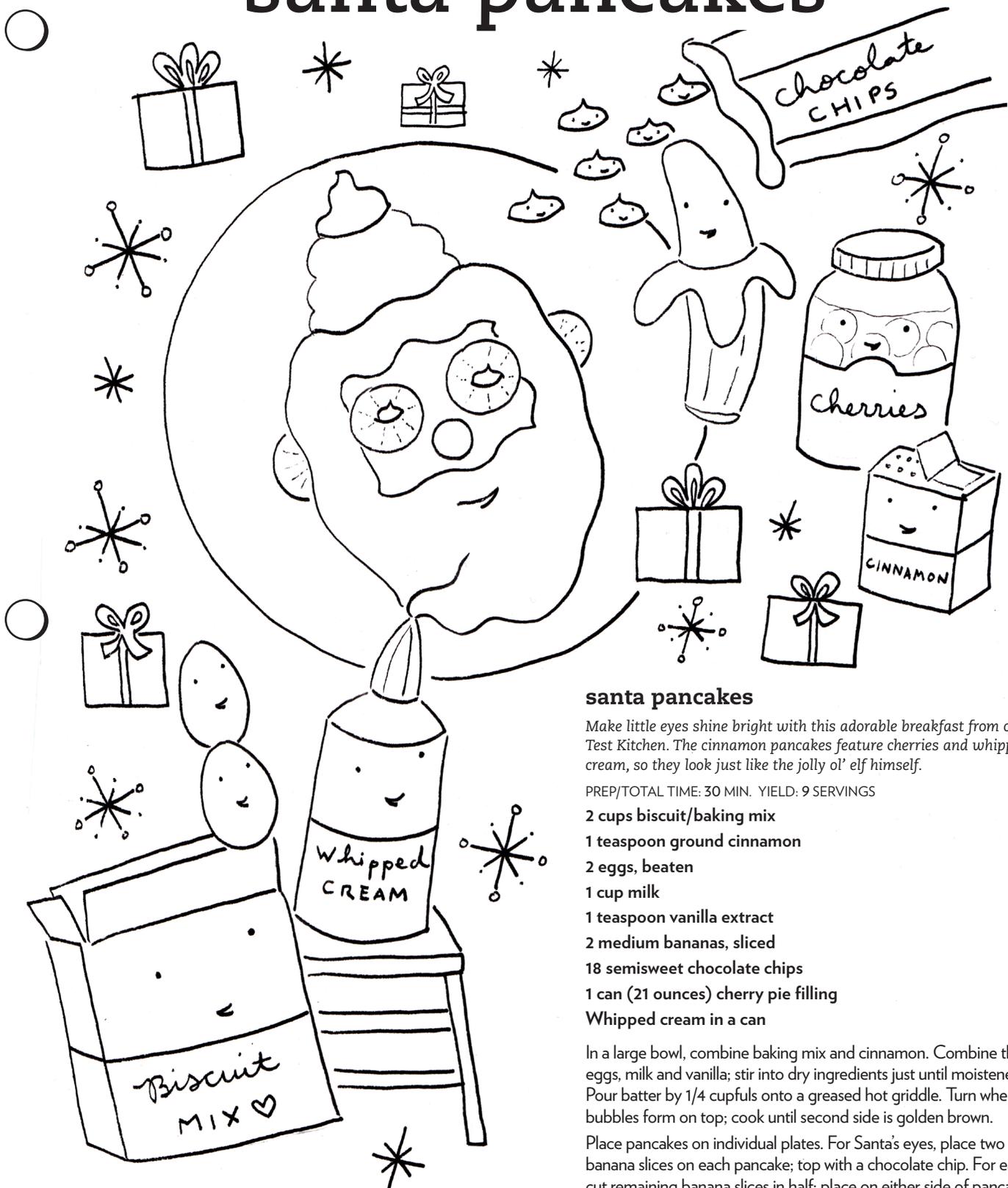


santa pancakes



santa pancakes

Make little eyes shine bright with this adorable breakfast from our Test Kitchen. The cinnamon pancakes feature cherries and whipped cream, so they look just like the jolly ol' elf himself.

PREP/TOTAL TIME: 30 MIN. YIELD: 9 SERVINGS

- 2 cups biscuit/baking mix
- 1 teaspoon ground cinnamon
- 2 eggs, beaten
- 1 cup milk
- 1 teaspoon vanilla extract
- 2 medium bananas, sliced
- 18 semisweet chocolate chips
- 1 can (21 ounces) cherry pie filling
- Whipped cream in a can

In a large bowl, combine baking mix and cinnamon. Combine the eggs, milk and vanilla; stir into dry ingredients just until moistened. Pour batter by 1/4 cupfuls onto a greased hot griddle. Turn when bubbles form on top; cook until second side is golden brown.

Place pancakes on individual plates. For Santa's eyes, place two banana slices on each pancake; top with a chocolate chip. For ears, cut remaining banana slices in half; place on either side of pancake. For nose, remove nine cherries from pie filling; place one in the center of each pancake. Spoon 1/4 cup pie filling above pancake for hat. Use whipped cream to spray the beard, hat brim and pom-pom.

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