



## Cinnamon Pancakes

- 1 1/3 Cup of Cinnamon Pancake Mix
- 1 Egg
- 2 Tablespoons Vegetable Oil

In a medium bowl, combine milk, egg and vegetable oil. Whisk in 1 1/3 cups of Cinnamon Pancake Mix and stir until moistened but still lumpy. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.



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