



## Christmas Tree Pancake Stacks

 Gluten Free

READY IN



30 min.

SERVINGS



6

CALORIES



471 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- 4 eggs
- 2 teaspoons purple gel food coloring green
- 6 servings m&m candies
- 6 servings m&m candies
- 2 cups milk
- 3 tablespoons milk
- 2.5 cups powdered sugar
- 6 servings powdered sugar

- 4 cups frangelico
- 4 cups frangelico

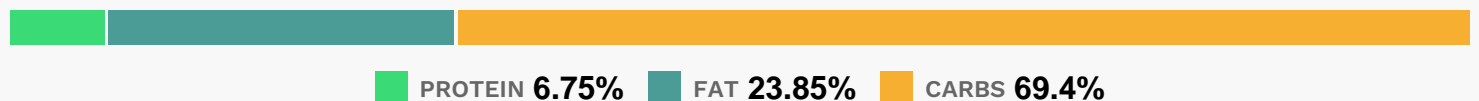
## Equipment

- bowl
- frying pan

## Directions

- In large bowl, stir all Pancakes ingredients until well blended.
- Heat nonstick griddle to 375F. or 12-inch skillet over medium-high heat. (To test griddle, sprinkle with a few drops of water. If bubbles jump around, heat is just right.)
- Brush with vegetable oil if necessary (or spray with cooking spray before heating).
- Each pancake tree is a stack of 8 different size pancakes. Make only one tree at a time.
- Pour 1/4 cupful, 3 level measuring tablespoons, 2 level measuring tablespoons and 1 level measuring tablespoon batter onto hot griddle. Watching each pancake carefully, cook until bubbly on top and dry around edges (small pancakes will get done first). Turn; cook other side until light golden brown around edges. Keep warm. To make remaining 4 pancakes to form one tree, pour 2 level measuring teaspoons, 1 level measuring teaspoon, 1/2 level measuring teaspoon and 1/4 level measuring teaspoon batter onto hot griddle. Watching each pancake carefully, cook until bubbly on top and dry around edges; pancakes will cook quickly. Turn; cook other side until light golden brown around edges (they will cook very quickly). Repeat with remaining batter to make 5 more trees.
- To assemble trees, stack on serving plate starting with largest size pancakes on bottom and stacking each smaller size pancake on top.
- Drizzle with Snowy Vanilla Glaze and garnish with sprinkles or candies, or, just sprinkle with powdered sugar and garnish with sprinkles or candies.

## Nutrition Facts



## Properties

Glycemic Index:12.67, Glycemic Load:1.58, Inflammation Score:-2, Nutrition Score:6.1086956651314%

## Nutrients (% of daily need)

Calories: 471.47kcal (23.57%), Fat: 12.64g (19.45%), Saturated Fat: 6.91g (43.19%), Carbohydrates: 82.76g (27.59%), Net Carbohydrates: 81.95g (29.8%), Sugar: 79.87g (88.74%), Cholesterol: 124.28mg (41.43%), Sodium: 96.97mg (4.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.04g (16.09%), Calcium: 161.07mg (16.11%), Selenium: 11.04µg (15.77%), Vitamin B2: 0.27mg (15.74%), Phosphorus: 147.8mg (14.78%), Vitamin B12: 0.74µg (12.35%), Vitamin D: 1.56µg (10.43%), Vitamin B5: 0.78mg (7.81%), Vitamin A: 369.51IU (7.39%), Vitamin B6: 0.1mg (5.2%), Iron: 0.92mg (5.1%), Potassium: 174.89mg (5%), Zinc: 0.75mg (4.99%), Vitamin B1: 0.06mg (4.1%), Magnesium: 14.18mg (3.55%), Folate: 13.79µg (3.45%), Fiber: 0.81g (3.24%), Vitamin E: 0.35mg (2.35%), Copper: 0.03mg (1.3%)