



Christmas Tree Pancake Stacks



Gluten Free



Popular

READY IN



30 min.

SERVINGS



6

CALORIES



315 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 2 cups milk
- ☐ 2 teaspoons purple gel food coloring green
- ☐ 4 eggs
- ☐ 2.5 cups powdered sugar
- ☐ 3 tablespoons milk
- ☐ 1 serving powdered sugar
- ☐ 1 serving sprinkles
- ☐ 1 serving m&m candies

☐ 4 cups frangelico

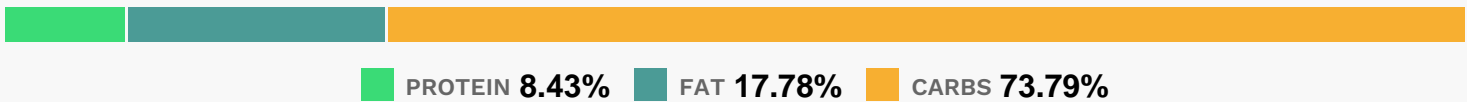
Equipment

- ☐ bowl
- ☐ frying pan

Directions

- ☐ In large bowl, stir all Pancakes ingredients until well blended.
- ☐ Heat nonstick griddle to 375°F. 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:-1, Nutrition Score:5.6882608515089%

Nutrients (% of daily need)

Calories: 314.53kcal (15.73%), Fat: 6.3g (9.7%), Saturated Fat: 3.01g (18.83%), Carbohydrates: 58.87g (19.62%), Net Carbohydrates: 58.8g (21.38%), Sugar: 57.67g (64.07%), Cholesterol: 120.15mg (40.05%), Sodium: 78.14mg (3.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.73g (13.46%), Selenium: 11µg (15.72%), Vitamin B2: 0.27mg (15.67%), Phosphorus: 147.8mg (14.78%), Calcium: 129.1mg (12.91%), Vitamin B12: 0.74µg (12.35%), Vitamin D: 1.56µg (10.43%), Vitamin B5: 0.78mg (7.81%), Vitamin A: 307.91IU (6.16%), Vitamin B6: 0.1mg (5.2%), Zinc: 0.75mg (4.99%), Potassium: 174.76mg (4.99%), Vitamin B1: 0.06mg (4.1%), Magnesium: 14.18mg (3.55%), Folate: 13.79µg (3.45%), Iron: 0.57mg (3.19%), Vitamin E: 0.35mg (2.35%), Copper: 0.03mg (1.28%)