



Piggy Pancakes



Gluten Free



Popular

READY IN



25 min.

SERVINGS



10

CALORIES



28 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 1 cup milk
- ☐ 2 eggs
- ☐ 1 serving chocolate chips fresh
- ☐ 2 cups frangelico

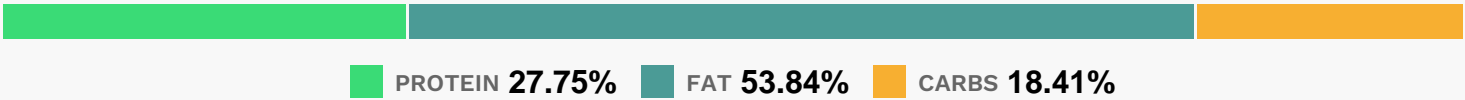
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ wooden spoon

Directions

- ☐ Heat griddle or skillet over medium-high heat or to 375°F. In medium bowl, stir Bisquick mix, milk and eggs until blended.
- ☐ Lightly oil griddle. For each pig face, pour slightly less than 1/4 cup batter onto hot oiled griddle.
- ☐ Pour scant tablespoonful batter onto griddle for snout and another scant tablespoonful for ears.
- ☐ Cook pancakes until edges are dry. Turn; cook until golden.
- ☐ To serve, place large pancakes on individual serving plates.
- ☐ Place 1 small pancake in center of each face for snout; poke 2 holes for nostrils with end of handle of wooden spoon.
- ☐ Cut second small pancake in half for ears; place at top of face. Use blueberries for eyes.

Nutrition Facts



Properties

Glycemic Index:3.8, Glycemic Load:0.43, Inflammation Score:-1, Nutrition Score:1.6017391247594%

Nutrients (% of daily need)

Calories: 27.72kcal (1.39%), Fat: 1.65g (2.53%), Saturated Fat: 0.75g (4.67%), Carbohydrates: 1.27g (0.42%), Net Carbohydrates: 1.27g (0.46%), Sugar: 1.26g (1.4%), Cholesterol: 35.66mg (11.89%), Sodium: 21.77mg (0.95%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.91g (3.82%), Selenium: 3.17µg (4.52%), Vitamin B2: 0.07mg (4.35%), Phosphorus: 42.07mg (4.21%), Calcium: 35.01mg (3.5%), Vitamin B12: 0.21µg (3.5%), Vitamin D: 0.44µg (2.96%), Vitamin B5: 0.23mg (2.26%), Vitamin A: 87.05IU (1.74%), Vitamin B6: 0.03mg (1.49%), Zinc: 0.21mg (1.42%), Potassium: 49.03mg (1.4%), Vitamin B1: 0.02mg (1.15%), Folate: 4.14µg (1.03%)