



## easy pancake squares

Make pancakes for a crowd with these flippin' awesome, easy and super tasty Pancake Squares.

SERVES: 6-8



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## ingredients

- 2 cups flour
- 2 cups graham cracker crumbs
- 1 tbsp baking powder
- ¼ cup brown sugar
- 2 tsp ground cinnamon
- ½ tsp kosher salt
- 1½ cups whole milk
- 1½ cups buttermilk
- 2 eggs
- 1 tsp vanilla extract
- ¼ cup melted butter

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## directions

1. For batter, mix flour, graham cracker crumbs, baking powder, brown sugar, ground cinnamon and salt. Add whole milk, buttermilk, eggs, vanilla extract and melted butter. Whisk until ingredients are combined. Transfer into 9 x 13 inch pan lined with parchment paper. Bake at 350°F for 20 minutes. Once baked, let pancake cool and cut into squares. Top with fresh strawberry sauce or maple syrup.

*"I don't have to tell you I love you. I fed you pancakes."*

— KATHLEEN FLINN

