



Oven-Baked Multigrain Pancake with macerated strawberries, lemon & granola crumble

makes 10 five-inch pancakes

Ingredients

1.5 cups	Central Milling Co. Organic 6-Grain Pancake & Waffle Mix
1.5 cups	whole milk
3 Tbsp	olive oil
1	egg
1 pint	fresh strawberries
2 Tbsp	sugar
1 cup	granola (your choice)

Directions

1. Toast granola in a large, nonstick skillet over medium heat until golden brown. Set aside to add to top of pancakes.
2. Wash, hull and slice strawberries. Place in a bowl. Stir in sugar and allow to stand for 30 minutes. Set aside macerated strawberries to add to top of pancakes.
3. Heat skillet over medium-low heat to 375 degrees in preparation for making pancakes.
4. Place milk, egg and oil in a medium bowl and whisk until smooth.
5. Add pancake mix and stir with a whisk until large lumps disappear. Over-mixing may toughen the pancakes. Let stand for 1 or 2 minutes to thicken.
6. Pour slightly less than $\frac{1}{4}$ cup of the batter for each pancake onto the lightly greased skillet.
7. Turn when pancakes bubble and bottoms are golden brown.
8. Garnish pancakes with macerated strawberries, toasted granola, and powdered sugar. Serve with syrup.