

Banana Pudding Pancakes

Yield: 20 each 5-inch pancakes

Ingredients:

- ½ cup Vegetable oil for grill
- 2 ½ cups AP flour
- ½ cup Cornstarch
- 2 Tbsp Baking powder
- ½ tsp Salt
- 2 ½ cups Reser's® Banana Pudding Kit (71117.03034)
- 1 ½ cups Whole milk
- 2 tsp Vanilla extract
- 4 each Eggs, separated and whites whipped to soft peak
- Crushed Vanilla wafers for garnish (from kit)

Banana Maple Syrup

- 1 cup Reser's® Banana Pudding Kit (71117.03034)
- 1 ½ cups Maple syrup

Directions:

1. For Banana Maple Syrup, whisk together the Reser's Banana Pudding and maple syrup in a medium saucepan and keep warm.
2. Preheat flattop grill to 350°F.
3. In a large bowl, whisk together the AP flour, cornstarch, baking powder, and salt.
4. In a stand mixer, whip the egg whites to soft peaks and set aside.
5. In a bowl, whisk the egg yolks, Reser's Banana Pudding, whole milk, and vanilla extract together.
6. Mix the wet ingredients into the dry ingredients without over mixing.
7. Fold the egg whites into the batter and set aside.
8. Brush the grill with oil and place a 2 oz ladle on the grill and cook until golden brown.
9. Flip and cook on the other side.
10. To serve, layer 3 pancakes with 1 oz of Banana Pudding in between each layer and top with Banana Maple Syrup and crushed vanilla wafers.

© Reser's Foodservice. All Rights Reserved.