



Mini Fluffy Pancakes made with Butterfinger®

Dessert | Dessert | All year round

Yields: 36 Mini Pancakes

INGREDIENTS

For Pancakes:

- 2 cups Krusteaz Buttermilk Pancake Mix
- 1 1/3 cups Club soda, cold

For Topping:

- 1 cup heavy cream
- 2 tbsp powdered sugar
- 2 cups Butterfinger® Pieces
- 1 cup chocolate sauce

Method for Pancake:

Preheat the oven to 325 degrees F and line a sheet pan with baker's parchment. Substitute the water in the recipe with cold club soda and mix as directed until a smooth batter forms. Place dollops of batter onto the sheet pan with a large spoon, piling the batter onto the pan as high as possible. Bake for approximately 8 to 10 minutes, or until a toothpick inserted into the middle comes out clean.



Method for Topping:

In another mixer, combine the heavy cream with powdered sugar and whip until soft peaks form. With a small spatula, decorate the pancakes with whipped cream, and apply the Butterfinger[®]. Drizzle tops with chocolate sauce and serve warm