



THE J.M. SMUCKER Co

Peanut Butter and Jam Stuffed Pancakes

Prep Time Cook Time Serves Difficulty

10 mins 10 mins 8 N/A

Ingredients

- 2 cups Brodie® Self Raising Cake and Pastry Flour

BRODIE® Self-Raising Cake & Pastry Flour

- 1/4 cup sugar
- 1 egg, beaten
- 1 1/2 cups milk
- 1/4 cup butter, melted
- 1 tsp vanilla extract
- 1/2 cup Jif® Peanut Butter, any type, divided
- 1/2 cup Smucker's® Pure Jam, any type, divided
- Butter for frying

Directions

Combine flour and sugar in medium bowl. Mix in remaining ingredients. Heat butter in large frying pan over medium heat. Drop batter into hot pan by ¼ cup (50mL). Immediately top with 1 tbsp (15mL) peanut butter and 1 tbsp (15mL) jam. Drop additional pancake batter over top to cover. Cook until golden and bubbly. Carefully flip and cook on remaining side, 2-3 minutes.

Images

