

Recipes using Falls Mill Multi-Grain Pancake Mix

APPLE STREUSEL COFFEE CAKE

Cake

2 cups Falls Mill Multi-Grain Pancake Mix
½ cup sugar
½ cup applesauce or apple butter
1 egg
½ stick butter softened
¾-1 cup milk or half-and-half
1 small apple chopped

Topping

½ cup brown sugar
¼ stick butter melted
½ cup chopped pecans
1 teaspoon cinnamon

Preheat oven to 350°

In a large mixing bowl blend together dry ingredients with a wire whisk. Add milk, egg, butter and applesauce and stir until almost smooth. More milk can be added for a good pouring consistency. Stir in apple last. In a small bowl mix together topping ingredients with a fork.

Coat a shallow baking dish with Pam, spoon in cake mix then cover with topping. Bake for 20-25 minutes. Use on 13x9 inch pan or 2 smaller dishes and share with a friend.

Falls Mill Multi-Grain Pancake Mix makes waffles too! Just add 1 tablespoon of oil to the pancake recipe on the bag.

SAUSAGE BALLS

Preheat oven to 375°

1 pound ground pork sausage
1 cup Falls Mill Multi-Grain Pancake Mix
1 egg (optional)
4-8 ounces grated sharp cheddar cheese

In a large mixing bowl blend together all ingredients. It is messy but works best if you blend it by hand. Shape into 1-inch balls and arrange on a large cookie sheet coated with non-stick cooking spray. Bake for 13-15 minutes. Yield about 36 sausage balls.

SAVORY ZUCCHINI PIE

2 cups finely chopped zucchini or squash
2 eggs, lightly beaten
6 green onion tops, chopped
¼ cup Falls Mill Multi-Grain Pancake Mix
¾ cup grated sharp cheddar cheese
¼ cup vegetable oil
½ teaspoon salt
¼ teaspoon black pepper
¼ teaspoon paprika

Preheat oven to 350°

Lightly grease a 9 inch pie plate and set aside. In a large mixing bowl combine the zucchini, eggs, onions, pancake mix, cheese, oil, and spices. Stir well. Transfer to the prepared pie plate. Bake 45 minutes or until a tester inserted into the center comes out clean. Cool 10 minutes on a wire rack before slicing and serving.

This recipe makes 8 servings.

Substitutions: Grated yellow squash or carrots can be used instead of zucchini. Add a small chopped red bell pepper or a couple of chopped Roma tomatoes for color.

Portions may be halved and cooked in a smaller dish.