

## *Puff Pancake Breakfast Casserole*

*This delicious recipe makes pancakes for the whole gang in one casserole dish.*

*It rises up beautifully and is as pretty as it is yummy.*

*Serve up with fruit and syrup for a delicious breakfast treat.*

*As usual, I messed around with a couple of different recipes to come up with my own version.*

1 stick butter

8 eggs

2 cups milk

2 cups flour

½ cup sugar

¾ t. salt

2 t. cinnamon

2 t. vanilla

Spray a 9" x 13" casserole dish with cooking spray. Place butter in pan and put into a cold oven. Preheat oven to 425 degrees.

The butter should melt in the time it takes to preheat (and in the time it takes to mix up the ingredients. **BUT WATCH SO IT DOESN'T BURN**).

Beat eggs in a mixing bowl and stir in milk to combine.

In a separate bowl mix flour, sugar, salt, and cinnamon. Stir into egg and milk mixture until well blended. Fold in vanilla.

Check butter. Tilt casserole dish to fully coat bottom and sides. Pour batter over butter. Bake for approximately 20 minutes – until golden brown. Sides will rise up beautifully creating a souffle look.

Serve immediately with syrup and fresh fruit (if desired).

Enjoy!



*YouTube.com/CrossMyHeartMinistry*