

## POLAR BEAR PANCAKES



### Ingredients

- 2 Cups Whole Grain Baking Mix
- 1 Cup Milk
- 2 Eggs
- 1½ Cups Yogurt (with 23 grams or less of sugar per 6 oz serving)
- 1½ Cups Fresh Blueberries
- 1½ Cups Fresh Sliced Bananas

### Directions

1. Grease or spray griddle or skillet. Heat over medium-high heat or electric griddle to 375°F.
2. Stir baking mix, milk and eggs until blended.
3. Make 6 standard-sized pancakes by pouring slightly less than ¼ cupfuls onto hot griddle.
4. Make 18 silver dollar pancakes by pouring heaping tablespoons of batter onto hot griddle.
5. Cook until edges are dry.
6. Turn; cook until golden.
7. Cool pancakes slightly and then spread yogurt over the top.
8. Arrange 1 standard-sized pancake and three silver dollar pancakes into a bear face.
9. Finish the bear face with 1 slice of banana and 9 blueberries per serving.
10. Serve with additional fruit on the side. The pancakes should be served with milk to make a fully-reimbursable CACFP breakfast.

### Crediting

Provides a Grain/Bread and Fruit Serving at Breakfast:

#### Toddler

1 Polar Bear Pancake +  
¼ Cup Fruit

#### Preschool

1 Polar Bear Pancake +  
½ Cup Fruit

#### School Age

1 Polar Bear Pancake +  
½ Cup Fruit