

CHIPS AHOY! Sheet Pan Pancakes

Get the day off to a delicious start with the ultimate pancake hack - making a whole pan of fruit and CHIPS AHOY! Cookie topped pancakes at one time! No flipping required!



Prep Time 15 min **Total Time** 25 min 12 servings

Ingredients

3 cups complete (just add water) pancake and waffle mix
2¼ cups water
½ cup blueberries
½ cup raspberries
½ banana, sliced
20 Mini CHIPS AHOY! Chocolate Chip Cookies
2 Tbsp. miniature semi-sweet chocolate chips
¾ cup maple syrup

Preparation

Heat oven to 400°F.

Spray 15x10x1-inch pan with cooking spray; line with parchment paper. Set aside.

Whisk pancake mix and water in large bowl just until blended. Pour into prepared pan. Top with remaining ingredients except syrup.

Bake 15 to 20 min. or until top is lightly browned and toothpick inserted in center comes out clean. Serve with the syrup.

Tips

Special Extra

Cook 4 bacon slices until crisp; cool completely. Crumble bacon into small pieces; sprinkle over pancake batter in pan before baking as directed.

Substitute

Substitute sliced strawberries for the blueberries and/or raspberries.

Nutrition Information per Serving: 230 Calories, 4.5g Total Fat, 1g Saturated Fat, 0g *Trans* Fat, 10mg Cholesterol, 340mg Sodium, 46g Total Carbohydrate, 1g Dietary Fiber, 21g Total Sugars (Includes 20g Added Sugars), 4g Protein