

# 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  
2½ 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