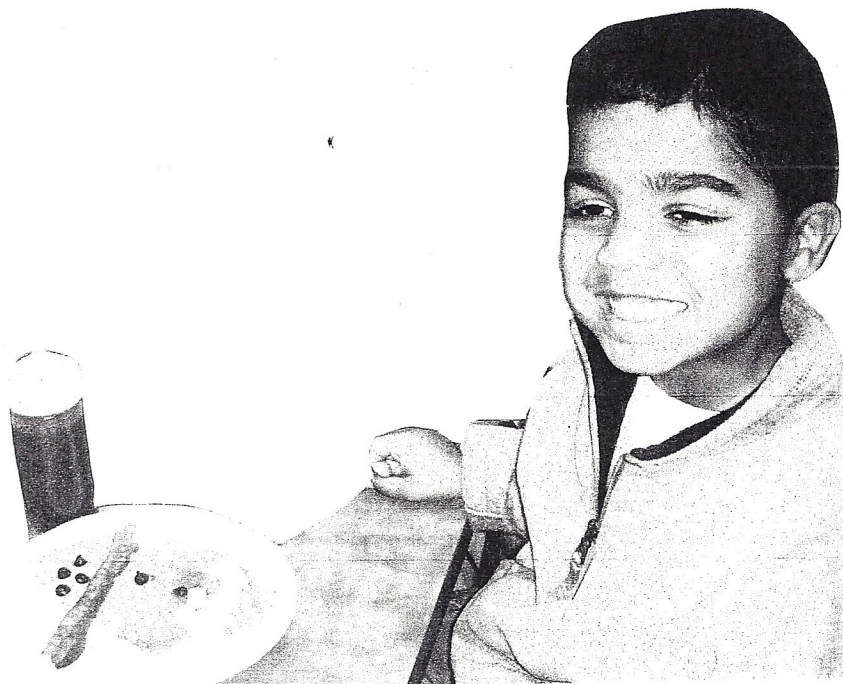


Snowmen Pancakes

Ingredients

1 cup all purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1 teaspoon baking soda
Pinch of salt
1 cup milk
1 large egg
2 tablespoons melted butter
1\4 teaspoon vanilla extract



Directions

In a large bowl, stir together the flour, sugar, baking powder, baking soda, and salt. In another bowl, whisk together the milk, egg, melted butter, and vanilla. Pour the milk mixture into the flour mixture and stir until no lumps are visible.

Heat griddle pan to medium heat and lightly grease with canola oil. To make a snowman shape use a little less than 1\4 cup of batter for the body and 2 tablespoons batter for the head. Cook pancakes until golden brown. You are now ready to decorate your snowman with chocolate chips for the eyes and belly. Sprinkle a small handful of mini marshmallows on bottom of plate for snow, and don't forget the bacon scarf!