



Breakfast & Brunch

Cooper® Ham and Cheese Pancakes – Because Why Wouldn't You?



SHRED



Serves: 4

Ingredients

- 1 cup pancake mix (any kind)
- 1/2 cup smoked ham, coarsely chopped*
- 2 tablespoon red pepper, diced
- 2 tablespoon green pepper, diced
- 1 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 1 cup whole milk
- 1/2 cup Cooper® Sharp White or Yellow cheese, grated
- 1 egg*
- 1 tablespoon vegetable oil
- Maple syrup or honey mustard dressing

Directions

1. In a large bowl, combine the pancake mix, ham, salt, red peppers, green peppers, and cayenne pepper.
 2. In a separate bowl, whisk together the milk, Cooper® cheese, egg, and oil. Stir the wet ingredients into the dry and combine with a whisk. Let the batter rest according to the directions on the pancake mix label.
 3. Heat a greased skillet on medium-high. Pour about 1/3 cup of batter for each pancake onto the griddle. Flip each pancake when bubbles rise to the surface and the edges begin to brown. Repeat with the remaining batter.
 4. Serve pancakes with maple syrup or honey mustard dressing.
- * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.