

Sheet Pan Pancakes for Long Table Pancakes



Recipe: Sarah Beth Tanner

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Ingredients:

1. 5 eggs
2. 2.5 cups milk
3. 10 tablespoons butter
4. Full package (16oz) Long Table Blue Corn Pancake and Waffle Mix
5. 1 cup strawberries, sliced
6. 1 cup blueberries
7. Butter and syrup for serving

Instructions:

1. Preheat oven to 425°F.
2. Melt butter by warming in a saucepan or microwave for 30-45 seconds.
3. Crack eggs into a large bowl.
4. Add milk to eggs and whisk to fully combine.
5. Add pancake mix and stir lightly.
6. Add melted butter and stir until fully combined. (A few lumps are okay.)
7. Grease a rimmed baking sheet with the inside of the butter wrapper or a thin layer of cooking spray.
8. Pour batter onto the baking sheet and smooth into an even layer.
9. Gently sprinkle berries evenly over the top of the batter.
10. Bake 15-20 minutes or until the batter is puffed, dry, and lightly golden brown.
11. Allow to cool for 5-10 minutes. Slice into squares and serve with lots of butter and real maple syrup!

Notes:

- The proportions for this recipe are 5x the package directions.