

Pancake Bars for Breakfast on the Go

Try this treat when you can't make time for the breakfast table.

Posted by Patch Team , April 05, 2014 at 04:50 PM



1. Mix up your favorite pancake batter. Remember not to over mix, as its the lumps that make pancakes light and fluffy.
2. Spray a baking dish with vegetable oil or use parchment paper to line it. Pour the pancake batter into the dish and spread evenly. Photo: Getty Creative
3. Now, the fun part. Select your flavors. Fold granola into the batter evenly to make a heartier bar.
4. Chocolate chips make pancake bars a decadent treat and go perfectly with granola. Add as many as you'd like. Photo: Getty Creative
5. Bake in the oven at 350 for approximately 20 minutes or until your batter is fully cooked. The total time depends on how many ingredients you added to the mix.
6. Remove the baking dish from the oven and let cool. Cut the pancake bars into equal parts and serve immediately or freeze. If you're eating the bars on the go, wrap them in wax bags or cupcake liners. Enjoy!