

# DISC-IT

## recipes



## DISC-IT Apple-Banana-Almond Pancakes

- 1 apple, cubed**
- 1 sliced banana**
- 1 cup of sliced almonds**
- 1 package of your favorite ready-made pancake mix**
- 1 tablespoon of butter**
- Splash of vanilla extract**
- 1 16oz bottle of poppy seed dressing**
- Black pepper**
- Garlic powder**

Add butter to the Disc-it and heat on medium for a minute. When the butter is melted, add apples, bananas, and almonds. Feel free to add as much or as little as you want. Heat over low for three minutes.

Follow the directions on your pancake mix (some batters use milk, some use water), and mix the batter in a large bowl. Add vanilla to taste.

Next, add in your batter to the Disc-It, completely covering the apples, bananas and almonds. Use the spatula to fan out the batter in a large circle. Cook over low heat for about two minutes. Then, flip and cook the other side. You may have to cut the pancake up into small sections in order to flip it.

Remove from heat and drizzle with syrup.

Enjoy!