



INGREDIENTS

- 2 cups pancake mix
- 3 teaspoons vegetable oil
- 1 teaspoon green food coloring
- 1 cup of cold water
- 1 tbsp of pistachio nuts, crushed
- 6 oz of cream cheese

INSTRUCTIONS

1. Whip cream cheese either with a mixer until it reaches a fluffy consistency to create crème, then set aside.
2. Mix pancake mix, water, and vegetable oil in a large bowl.
3. Add food coloring to the mixture to preference.
4. Heat a medium-sized pan and add non-stick spray or melt butter.
5. Use a two-ounce ladle to individually scoop the mixture into a pan, only cooking one pancake at a time.
6. Cook for two minutes on each side or until fully cooked.
7. Plate pancakes with a dollop of crème and sprinkle crushed pistachios on top.

Tip: To add extra nutrition, add fruit like strawberries, blueberries, or raspberries as an additional topping.