

Piña Colada Pancakes with Rum Sauce©

Makes 6–8 pancakes.

Ingredients:

1 1/4 cups flour
2 Tbsp. sugar
4 tsp. baking powder
1/4 tsp. salt
8 oz. can unsweetened crushed pineapple, with juice
3 eggs
1/4 cup milk
3/4 cup whipping cream
3/4 cup shredded coconut
6–8 Tbsp. butter
6–8 Tbsp. oil

Method:

Sift together dry ingredients. Add remaining pancake ingredients and mix together. Spray a skillet with Pam™. Use 1 Tbsp. butter and 1 Tbsp. oil for each pancake. Fry golden brown on both sides.

Rum Sauce–Ingredients:

1 cup whipping cream
4 Tbsp. Jello™ Instant White Chocolate Pudding Mix
1/4 cup sugar
1/4 cup Myer's™ Rum

Method:

In a mixing bowl, whip whipping cream with the Magic Wand using the flat blade or a hand mixer for 2 minutes. Slowly add the instant pudding mix. Beat in sugar and rum. Serve over pancakes.

***Hint:** Rum sauce is excellent with fresh fruit.*