

Kodiak Sheetpan Pancakes - Lemon Almond Poppyseed

Kodiak Sheetpan Pancakes -Lemon Almond Poppyseed



Cut into 6 servings, 5 Points on All Plans

Cut into 8 servings, 4 Points on all Plans

There are so many variations you can make with the different flavors of Kodiak, just make sure to check the points of the flavor you are using and adjust accordingly!

- 3 cups Almond Poppy Seed Kodiak Power Cake mix ((the Pancake mix))
- 2 1/2 cups unsweetened almond milk
- 2 tsp baking powder
- 2 tsp lemon extract

1. Preheat oven to 350. Spray a 15×10 inch cookie sheet with side (jellyroll pan) with non stick spray
2. Mix all ingredients together. Pour in pan.
3. Bake 20 minutes. Serve warm with syrup and a squirt of Redi Whip