

CopyCat Dunkin' Donuts Pancake Wake Up Wrap

Ingredients

8 slices bacon

8 eggs

2 cups Pearl Milling Company Pancake Mix do not use the buttermilk variety, as it fluffs up too much

1 3/4 cups water

8 slices American cheese

Directions

Preheat the oven to 400°F.

Place the bacon on a wire rack resting on a rimmed baking sheet and bake for about 8 to 10 minutes or until crisp.

In a non-stick skillet over medium heat, fry the eggs sunny-side up until they are hard and no longer runny.

Mix the pancake batter and water together. These will be thinner than your standard pancake, which gives them the flexibility you need to turn them into a wrap.

Heat a griddle to 350°F and spray with non-stick spray. Ladle 1/2-cup portions of pancake batter onto the hot griddle. Cook until the tops are bubbly and the edges begin to cook. Flip and cook for about 60 seconds. Remove the pancakes from the griddle.

To assemble the wraps, place a piece of American cheese, a fried egg, and a piece of bacon on each pancake. Fold the pancakes over and eat them like tacos.