

CopyCat IHop Style Scrambled Eggs

Ingredients

1/4 cup prepared pancake batter
8 large eggs
1-2 Tbsp butter
salt and pepper, to taste

Directions

Beat pancake batter and eggs together until well mixed and no egg whites remain unbeaten.

Heat pan over medium heat. Add butter and coat bottom and sides of pan.

Add egg mixture, season with salt and pepper, and allow to sit for about 1 minute. Using a spatula slowly pushing the cooked eggs to the center making your way around the pan. Continue this process until the eggs are set and no raw egg remains. The eggs should still have a little bit of shine to them indicating they are not overcooked.

Serve warm.