**Sheet Pan Pancakes with Brown Butter Syrup**

**Ingredients**

* 1 ¼ cups of Member's Mark Unsalted Sweet Cream Butter (used throughout)
* 3 cups of Member's Mark Buttermilk Pancake Mix
* 2 cups of Member's Mark Vitamin D Whole Milk
* 2 Member's Mark Pasture Raised Grade A Large Brown Eggs
* 5 teaspoons of Magnolia-Star Pure Vanilla Extract (used throughout)
* 2 cups of Driscoll's Sweetest Batch Blueberries
* 1 cup of Member's Mark Organic 100% Pure Maple Syrup
* Member's Mark Original Dairy Whipped Topping
* 1 cup of Member's Mark Honey Almond Granola

**Directions**

1. Preheat the oven to 400 degrees.
2. Place ¼ cup (½ of a stick) of butter on a 13”x 8” sheet pan. Place it in the oven to melt the butter while making the batter.
3. In a mixing bowl, combine the pancake mix, eggs, milk, and 2 teaspoons of vanilla. Stir until combined. Note: Batter will still be lumpy, let it sit for 3-4 minutes before baking.
4. Pour batter onto the sheet pan with the melted butter. Use a spatula to spread batter, creating an even surface. Sprinkle berries on top.
5. Place the sheet pan into the oven and bake for 10-12 minutes or until lightly browned on top and cooked through.
6. Let cool slightly, then cut into 12 squares.
7. While the pancakes are baking, create your syrup. Place 1 cup of butter (2 sticks) in a saucepan over medium-high heat, stirring continuously. Continue cooking the butter once melted, until the butter begins to brown and smells fragrant. Remove from heat (butter will continue to brown)
8. Stir 3 teaspoons of vanilla and the maple syrup into the butter, and stir until combined.
9. To serve, place a pancake on a plate. Top with syrup and a sprinkle of granola on top.

**Yield: 12 pancakes/2 cups of syrup**