

★ EPISODE 2 ★ LOADED PANCAKE

THE ROLL: ✨



CHEDDAR PANCAKES



RICOTTA MIX-INS



BACON TOPPING



SOUR CREAM



INGREDIENTS



PANCAKE BATTER

- 2 cups pancake mix (from a box)
- Ingredients listed on the box
- 3/4 cup shredded cheddar cheese

RICOTTA MIX-IN

- 1/2 cup ricotta cheese
- 1 tbsp olive oil
- Pinch of salt & pepper

TOPPING

- 3–4 strips bacon, cooked and crumbled

FINISH

- 2–3 tbsp sour cream

DIRECTIONS



1

MAKE THE BATTER:

Prepare pancake mix according to box directions. Fold in cheddar cheese.

2

PREP RICOTTA:

Mix ricotta, olive oil, salt, and pepper. Set aside.

3

COOK BACON:

Cook until crispy, then crumble.

4

COOK PANCAKES:

Cook on a pan or griddle over medium heat until golden on both sides.

5

ASSEMBLE:

Stack pancakes, spread ricotta between layers, and add bacon.

6

FINISH:

Top with sour cream and extra bacon. Serve warm.



HOW WE MAKE OUR LOADED PANCAKES

We keep it simple and savory. We use a pancake mix for the best texture. Layer it up, load it up, and enjoy.



ROLL FOR PANCAKES

ROLL | COOK | RATE

Savory, crispy, and seriously satisfying.