

Russell Stover

# Sugar Free Mini-Pancake Sandwich

Fun and fanciful breakfast treat  
that is guaranteed to start their  
day with a smile.



More recipes at [russellstover.com](http://russellstover.com)



Makes 6 - 8 servings

## INGREDIENTS

8 Strips of Bacon

1 [8 oz bag Russell Stover Sugar Free Semi-Sweet Baking Chips](#)

3 - 4 bananas

Buttermilk Pancake Mix (mix as recommended)

Whoopie pie pan

Non-stick spray

Lactaid Milk

## INSTRUCTIONS

Preheat oven to 375 degrees.

Spray small pan with non-stick spray. Cut uncooked bacon strips in half. Add bacon to pan, broil at 500 degrees for 8-9 minutes in a convection oven.

Drain bacon on paper towel. Set aside.

Add 2 cups of pancake mix, 1 1/3 cup of water in a bowl. Mix together, set aside.

Add 1/2 cup of [Russell Stover Sugar Free Baking Chips](#). Stir.

Spray Whoopie pan with non-stick spray. Add Pancake mixture to whoopie pan, almost full.

Bake for 10 minutes in the oven. Once mini-pancakes are done, remove from oven and allow to cool.

Boil a pot with hot water. Once boiling, add sugar free baking chips to clear bowl. Add milk a little at a time, stirring often to melt chocolate.

Cut the bacon strips in half. Dip bacon in chocolate, set aside.

Cut each banana into 2 pieces, then cut each piece in half.

Build: pancake bottom, dipped bacon, banana, pancake top (pour over, or dip the tops into, the melted chocolate).

[Purchase sugar free chips >](#)