

The Two Childhood Classics That Belong Together on Your Breakfast Plate

You're just a few simple ingredients away from a breakfast masterpiece.



OVEN
200°F

TIME
2-3 min

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INGREDIENTS

1 cup Pancake Mix: Your favorite brand will do the trick.

$\frac{1}{2}$ cup Milk: To create that rich, pancake batter.

1 Egg: For structure and fluffiness.

... cup Peanut Butter: Creamy or crunchy, you decide!

... cup Strawberry Jam: The classic partner in crime for peanut butter.

Swaps and Notes:

Pancake Mix: While a "just-add-water" mix works in a pinch, I find that a "complete" mix that calls for milk and an egg yields a richer, fluffier pancake that holds up better to the fillings. Of course, if you have a favorite from-scratch pancake recipe, feel free to use that as your base!

Peanut Butter: Both creamy and crunchy peanut butter are delicious here. **Pro Tip:** Gently warm your peanut butter in the microwave for 15-20 seconds. This makes it much easier to spread or drizzle. For peanut allergies, almond butter, cashew butter, or sunflower seed butter are all fantastic alternatives.

Jam: Don't feel limited to strawberry! This recipe is a great way to use whatever you have in the fridge. Grape jelly is the other classic choice, but raspberry, blackberry, or even apricot jam would be divine.

Level Up! Want to get even more creative? Instead of just spreading the fillings, try swirling them!

After you pour the batter onto the hot griddle, drop a few small dollops of peanut butter and jam on top and use a toothpick to gently swirl them into a design before flipping.

Step-by-Step Instructions:

Tips for Success:

Rest Your Batter: Letting the pancake batter rest for 5-10 minutes after mixing allows the gluten to relax, resulting in a more tender, fluffy pancake.

Perfect Pan Temperature: The key to a golden pancake is even heat. If your pancakes are browning too quickly on the outside but are raw inside, your heat is too high.

The First Pancake Rule: Don't stress if your first pancake isn't perfect. It's usually a test to make sure your pan temperature is just right.

Keep Them Warm: If you're cooking for a crowd, you can keep the finished pancakes warm by placing them in a single layer on a baking sheet in a 200°F (95°C) oven until you're ready to serve.

Serving Suggestions:

More Fun & Family-Friendly Recipes You'll Love:

For another fun breakfast idea, check out [The Viral Cottage Cheese Pancake Everyone's Talking About](#).

Bake up some instant joy with [These Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy](#).

For a truly magical party trick, you have to try [This Unicorn Poke Cake Became My Favorite Party Trick](#).

When a chocolate craving hits, nothing satisfies like [This Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings](#).

And for a classic treat, you can't go wrong with [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).

Final Thoughts:

DIRECTIONS

1. Ready for the ultimate pancake stack? Let's get to it.
2. **Step 1: Prepare the Batter** In a medium bowl, prepare the pancake batter according to the package instructions, likely by whisking together the pancake mix, milk, and egg. Be careful not to overmix; a few lumps in the batter are perfectly fine and actually help keep the pancakes tender. Let the batter rest for a few minutes.
3. **Step 2: Cook the Pancakes** Heat a lightly oiled griddle or non-stick skillet over medium-high heat. You'll know the pan is ready when a drop of water sizzles and evaporates. Pour about ... cup of batter onto the griddle for each pancake. Cook for about 2-3 minutes, or until you see bubbles forming on the surface and the edges look dry. Flip and cook for another 1-2 minutes on the other side until golden brown. Repeat with the remaining batter.
4. **Step 3: Assemble the PB&J Stacks** This is where the magic happens. For each serving, take two warm pancakes. Spread a generous layer of peanut butter on top of one pancake. On top of the second pancake, spread a layer of strawberry jam. Carefully place the jam-covered pancake on top of the peanut butter-covered one to create your PB&J stack.
5. **Step 4: Garnish and Serve** To finish, you can drizzle a little extra warm jam over the top of the stack. Serve immediately while the pancakes are warm and the fillings are slightly melty.
6. **Tips for Success:** **Rest Your Batter:** Letting the pancake batter rest for 5-10 minutes after mixing allows the gluten to relax, resulting in a more tender, fluffy pancake.

7. **Perfect : Pan Temperature:** The key to a golden pancake is even heat. If your pancakes are browning too quickly on the outside but are raw inside, your heat is too high.
8. **The : First Pancake Rule:** Don't stress if your first pancake isn't perfect. It's usually a test to make sure your pan temperature is just right.
9. **Keep : Them Warm:** If you're cooking for a crowd, you can keep the finished pancakes warm by placing them in a single layer on a baking sheet in a 200°F (95°C) oven until you're ready to serve.
10. **Serving Suggestions:** These pancakes are a treat all on their own, but a few simple additions can make them even more special. Sliced fresh bananas or strawberries are a natural fit. For some crunch, sprinkle a few chopped peanuts over the top. And for true decadence, a dollop of whipped cream is never a bad idea.
11. **More Fun & Family-Friendly Recipes You'll Love:** If you're a fan of fun, colorful, and nostalgic treats that bring a smile to everyone's face, you're in the right place!
12. For another fun breakfast idea, check out : [The Viral Cottage Cheese Pancake Everyone's Talking About](#).
13. Bake up some instant joy with : [These Rainbow Sprinkle Cookies Are My Favorite Way to Bake Up Instant Joy](#).
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16. And for a classic treat, you can't go wrong with [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).
17. **Final Thoughts:** This PB&J Pancake recipe is a wonderful reminder that food doesn't have to be complicated to be delicious and fun. It's a simple, heartwarming meal that brings together generations and flavors in the most perfect way. I hope you give it a try and that it brings as much joy to your breakfast table as it does to mine.
18. Let me know what you think in the comments! What's your favorite kind of jam to use?

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-two-childhood-classics-that-belong-together-on-your-breakfast-plate/>