



TURTLE PANCAKES

Get in on the hottest trend in sweet breakfast pancake indulgences that use flavors of classic candies, cakes, and pastries. These Turtle Pancakes use the classic combination of pecans, chocolate, and caramel to bring sparkle and life to a traditional pancake stack.

Yield: 1 serving

INGREDIENTS

- 3 Each** Pecan pancakes, prepared and held warm
- 1/4 C** **RICH'S** Bettercreme® Caramel Icing, 9-Lb Pail (#02261)
- 1 oz** **RICH'S** On Top® Chocolate Whipped Topping, 6 16-Oz Bags (#16462)
- 1 tbsp.** Caramel syrup
- 1 tbsp.** Chocolate Syrup
- 1 tbsp.** Pecan pieces, chopped



DIRECTIONS

- 1** Spread Caramel Bettercreme® Icing over two pancakes using a spatula to ensure even coverage.
- 2** Stack the two pancakes with the Caramel Bettercreme® Icing up, and top with the third pancake.
- 3** Garnish the center of the top pancake with Chocolate On Top® Whipped Topping, and then drizzle with caramel sauce and chocolate sauce. Sprinkle the remaining pecans over the stack of pancakes.