INGREDIENTS

- Split peas
- Water

HOW TO STORE:

- Dry Split Peas
  - Store time: Up to 1 year
- Canned Split Peas (sealed)
  - Store time: Several years
- Cooked/Canned (opened in refrigerator)
  - Store time: Up to 5 days
- Cooked Split Peas (freezer)
  - Store time: 6 months

PROCEDURE: STOVETOP

01 Rinse split peas with water — no need to soak!

02 Combine split peas and water, bring to a boil. For every cup of split peas, use 2 cups of water.

03 Summer for 35-40 minutes.
INGREDIENTS
- 2.5 cups pancake mix
- 1 cup water
- 1 cup split yellow peas (cooked)
- 1/4 cup honey or brown sugar
- 1/2 tsp cinnamon
- 1/2 tsp vanilla extract
- 1/2 tsp salt
- 1/2 cup butter

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PROCEDURE: STOVETOP
01 Add pancake mix to medium sized bowl. Slowly stir in water until well mixed.
02 In a separate medium sized bowl, add yellow split peas and mash with fork. Once well mashed, add 1 tbsp butter, honey or brown sugar, cinnamon, vanilla, and salt. Mix until pureed. Add to pancake mix and stir until well blended.
03 Heat frying pan over medium heat. Add 2 tbsp oil. Once heated, add 1/2 cup pancake mix at a time, forming pancakes. Cooking for approximately 1-1.5 minutes on each side.
04 Remove from pan, add toppings and enjoy!