

Coconut Milk Pancakes

Makes 10 to 12 servings

Ingredients:

2 cups pancake mix

1 tsp McCormick® Ground Cinnamon

2 eggs, beaten

1 can (13.66 fl oz) Thai Kitchen® Gluten Free Unsweetened Coconut Milk

1 tsp McCormick® All Natural Pure Vanilla Extract

1 tsp butter

Instructions:

In a large bowl, mix pancake mix and cinnamon. Stir in eggs, coconut milk and vanilla. Mix until blended. Melt butter in a skillet or griddle on medium-low. Pour ¼ cup of pancake mix per pancake. Cook for 1 to 2 minutes on each side, flipping when pancakes start to bubble. Cook until golden brown.

For more recipe ideas, go to Costco.com and search: Quick & Easy





Coconut Milk Almond Hot Mocha

Makes 4 to 6 servings

Ingredients:

1 can (13.66 fl oz) Thai Kitchen® Gluten Free Unsweetened Coconut Milk ½ cup semisweet baking chocolate, chopped ½ cup sugar
1 tsp McCormick® All Natural Pure Vanilla Extract
¼ to ½ tsp almond extract
5 cups hot brewed coffee
Whipped cream, optional
Chocolate curls, optional

Instructions:

In a large microwavable bowl, combine coconut milk, chocolate and sugar. Microwave on high for 2 to 3 minutes, or until heated through. Stir until chocolate has completely melted and mixture is smooth. Stir in vanilla and almond extract. Stir in coffee. Pour into serving mugs. Top with whipped cream and chocolate curls, if desired.

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