



Chicken Cranberry Orange Nut Griddle Cake

Ingredients:

- Bake'n Joy Cranberry Orange Nut Muffin batter
- Fried chicken steak
- Swiss Cheese
- Pickle chips
- Cavendish fries
- Spray grease

Instructions:

- Thaw Bake'n Joy Cranberry Orange Nut Muffin batter according to instruction on pail.
- Preheat griddle to 350°F.
- Scoop # 20 (yellow handle) onto a well sprayed griddle.
NOTE: Scoop size could change per size of chicken breast.
- Flip after approximately 1 minute.
- Remove when done and let cool.
- Fry desired size breaded chicken breast to minimum internal temperature 165°F.
- Place chicken breast, Swiss cheese and 2 pickle chips on griddle cake.
- Top with a griddle cake.
- Serve with Cavendish fries.

Variations:

Corn batter griddle cake with Turkey Bacon, egg and cheese.

Cranberry Orange Nut griddle cake with smoked turkey, Dijon, avocado spread, lettuce and tomatoes.

Apple griddle cake with barbecued pulled pork and side of coleslaw.