

Cinnamon Roll Pancakes

Ingredients

1 1/2 c. flour
1 tbsp. baking powder
1 tbsp. sugar
1/2 tsp. salt
1 beaten egg
1 1/4 c. milk
3 tbsp. vegetable oil

For cinnamon swirl:

1/4 c. brown sugar
1 tbsp. cinnamon
For Icing:
2 c. powdered sugar
1 tsp. almond flavoring
Milk

Directions

1. Sift together the flour, sugar, baking powder and salt.
2. Beat the egg into the milk and oil. Add to the dry ingredients and mix well.
3. Remove 1/2 cup of the batter to a separate bowl and make the cinnamon swirl by adding 1/4 brown sugar and the cinnamon. (Add more cinnamon if you wish.)
4. Pour the swirl batter into a squeeze bottle.
5. Pour your pancakes onto a hot griddle. Then, using the squeeze bottle, make a swirl on top of the pancake working from the outer edge to the center.
6. When the pancake begins to bubble, flip it to the other side to finish cooking. Remove to plate and top with icing!
7. Icing: Mix together the powdered sugar, flavoring and enough milk to make it a pourable consistency. Serve from a squeeze bottle or spouted creamer.



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