



carrot cake pancakes

Want to have your cake and eat it too? You can (and for breakfast!!!!) with these incredible Carrot Cake Pancakes. Drizzled with a cream cheese topping and sprinkled with a vanilla wafer crumble, these decadent and fluffy pancakes are the perfectly delicious and tasty way to eat dessert for breakfast.

MAKES: 15 PANCAKES



julie albert & lisa gnat

ingredients

Carrot Cake Pancakes

- 2¼ cups flour
- 2 tsp baking powder
- ½ tsp kosher salt
- ½ tsp ground cinnamon
- ¼ tsp pumpkin pie spice
- 1¾ cups buttermilk
- ¼ cup butter, melted
- ¼ cup maple syrup
- ¼ cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups finely grated carrots, pat dry on paper towel

Cream Cheese Topping

- 4 oz cream cheese
- 6 tbsp icing sugar
- 3 tbsp whole milk
- ½ tsp vanilla extract

Crumble Topping

- ½ cup vanilla wafer crumbs
- ½ cup brown sugar
- 2 tbsp butter, melted

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directions

1. For the pancakes, in a large mixing bowl, combine flour, baking powder, salt, cinnamon and pumpkin pie spice. Set aside. In a medium bowl, whisk buttermilk, butter, maple syrup, brown sugar, eggs and vanilla extract. Stir milk mixture and grated carrots into the dry ingredients. Do not over-mix (lumps are okay in the batter). Let the batter rest while the skillet heats up.
2. Heat a large, non-stick skillet over medium heat. Coat the skillet with non-stick cooking spray. Spoon ¼ cup pancake batter into the hot skillet. Cook until bubbles form, then flip over and cook on the other side until golden. Keep warm in 200°F oven or serve immediately. To serve, stack pancakes, drizzle with cream cheese topping and sprinkle vanilla wafer crumble over top.
3. For the cream cheese topping, using an electric mixer, beat together cream cheese, icing sugar, milk and vanilla extract until smooth. Can be refrigerated until ready to use over pancakes.
4. For the crumble topping, preheat oven to 350°F. In a small bowl, combine vanilla wafer crumbs, brown sugar and melted butter. Place mixture on a parchment-lined baking sheet. Bake for 6 minutes and then remove from oven and let cool. Crumble over pancakes.

"I think children are like pancakes. You sort of ruin the first one, and you get better at it the second time around."

— KELLY RIPA

