



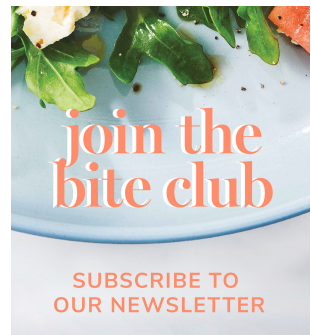
# graham cracker pancakes with blueberry cheesecake

Put the pancake mix away. You heard me, put it away, far far away because no pancake will come out of a box that offers up the utter deliciousness that this recipe for Graham Cracker Pancakes delivers. Oh yes, and you can put the syrup away too. You won't need it because these moist and easy homemade pancakes are topped with a creamy brown sugar and cinnamon cheesecake spread and mounded high with lemon glazed blueberries. How's that for a sinful stack?

MAKES: 8 BIG PANCAKES



julie albert & lisa gnat



## ingredients

### Graham Cracker Pancakes

- 2 cups flour
- 2 cups graham cracker crumbs
- 1 tbsp baking powder
- 1/4 cup brown sugar
- 2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 2 eggs
- 1 1/2 cups buttermilk
- 1 1/2 cups whole milk
- 1/4 cup butter, melted
- 1 tsp vanilla extract

### Cheesecake Topping

- 1 (8oz) package cream cheese
- 1/4 cup brown sugar
- 1/4 cup icing sugar
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1 cup Cool Whip Whipped Topping

### Glazed Blueberries

- 1/4 cup icing sugar
- 1/4 cup water
- 1 tbsp fresh lemon juice
- 2 cups fresh blueberries

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## directions

1. For the pancakes, in a large mixing bowl, combine flour, graham cracker crumbs, baking powder, brown sugar, cinnamon and salt set aside. In a medium bowl, whisk eggs, buttermilk, whole milk, melted butter and vanilla extract.
2. Gently stir egg mixture into the dry ingredients do not over mix, lumps are okay. Over medium heat, pour 1/2 cup batter into a hot skillet. Cook until bubbles form, flip pancake and continue to cook until done. Serve with cheesecake topping and glazed blueberries.
3. For the cheesecake topping, in an electric mixer, beat cream cheese on medium speed until soft and fluffy. Add brown sugar, icing sugar, vanilla and cinnamon continue to beat at medium speed until well combined. On low speed, add Cool Whip just until combined.
4. For the glazed blueberries, in a small saucepan, combine icing sugar, water and lemon juice. Stir over medium-high heat until mixture boils vigorously, 2-3 minutes. Remove from heat and stir in berries.

*“A stack of graham crackers represents me as a person: am I a cookie or a cracker? Neither. Both. I’m a crackie.”*

— JAROD KINTZ

