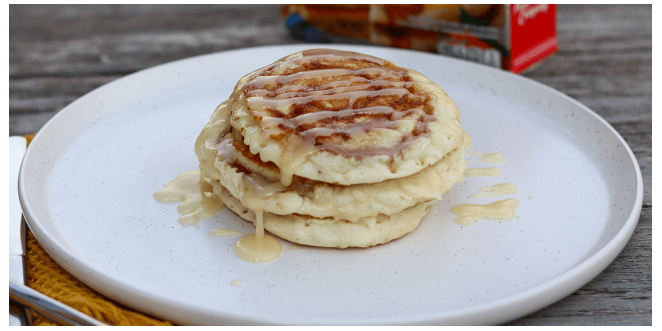


Cinnamon Roll Pancakes with Cream Cheese Drizzle



Ingredients

Pancakes:

- 1 box Original Complete Mix
- Water

Cinnamon Swirl:

- 1/4 cup brown sugar
- 1/2 stick of butter
- 1/2 tsp cinnamon

Cream Cheese Drizzle:

- 1/2 stick of butter
- 1 tsp vanilla extract
- 1 cup powdered sugar
- 2 oz cream cheese

How to make it

1. Prepare pancake mix according to package directions. Set aside.
2. Put brown sugar, butter and cinnamon in a small sauce pan on the stove over low heat. Stir until combined. Spoon into quart-sized plastic zip top baggie. Put in the freezer to cool.
3. Spoon pancake mix onto a pre-heated griddle pan over low heat.
4. Remove plastic bag with cinnamon mixture from the freezer. Knead it a bit with your fingers to combine. It should resemble a paste.
5. Snip the corner of the zip top bag to create a piping bag.
6. When pancake is bubbling, starting at the middle, pipe a swirl of the cinnamon mixture onto it. (Do not go too close to the edge.)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	10 min	30 min	4-6

Made with



Original Complete Mix

7. Let cook for an additional 2-3 minutes.
8. When the cinnamon swirl is bubbling take a spatula and very carefully flip the pancake.
9. Let cook for an additional 2-3 minutes. Remove from heat and place on a plate covered with plastic wrap. This will keep it warm and soft while you make additional pancakes.
10. In a separate small saucepan heat up a 1/2 stick of butter, a tsp of vanilla extract, 1 cup of powdered sugar and 2 oz of cream cheese over low heat. Stir until it is all combined and then spoon over the pancakes.