

Cinnamon Roll Pancakes

Ingredients

Maple-Cinnamon Glaze:

- 1/2 cup light cream cheese (from a tub)
- 1/2 tsp ground cinnamon
- 1/3 cup Original Syrup

Pancakes:

- 2 cups Buttermilk Complete Mix
- 1/2 cup golden or dark raisins (optional)
- 1 ¼ tsp ground cinnamon
- 1 ½ cups water
- 1 ? cups Cinnamon Life® Cereal
- 1/2 cup Original Syrup

How to make it

1. For glaze, combine cream cheese and cinnamon in small bowl.
2. Gradually add syrup, stirring with wire whisk until smooth; set aside.
3. For pancakes, combine pancake mix, raisins and cinnamon in medium bowl. Add water; stir with wire whisk just until large lumps disappear.
4. For each pancake, pour scant 1/4 cup batter onto hot lightly greased griddle; sprinkle with heaping 1 tbsp cereal.
5. Turn when pancakes bubble and bottoms are golden brown.
6. Drizzle with glaze. Serve topped with Pearl Milling Company™ Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	16

Made with



Original Syrup