

Strawberry Cheesecake Pancake Rollups



Ingredients

- 2 cups Buttermilk Complete Mix
- 2 cups water
- 8 oz cream cheese, room temp
- 1/2 cup plus 2 tbsp strawberry jam
- 2 tbsp powdered sugar
- 1/4 cup chocolate chips
- Butter for cooking
- Whipped cream & chocolate chips for garnish
- Original Syrup

How to make it

1. In a bowl add the cream cheese, strawberry jam and powdered sugar. Using a hand mixer, mix until smooth.
2. Stir in the chocolate chips. Set aside.
3. In a bowl mix together the Pearl Milling Company™ Buttermilk Complete Mix and the water. Whisk until smooth.
4. Add a bit of butter to a non stick pan and cook a large pancake until golden on each side. Place on a plate and wrap with foil to keep warm while you cook the remaining pancakes. {NOTE: you are looking for a thinner than usual pancake because they roll easier}.
5. Add some of the strawberry cheesecake filling to each pancake and roll them up. Top with whipped cream and chocolate chips. Drizzle on some syrup to taste.

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

Made with



Buttermilk Complete Mix