

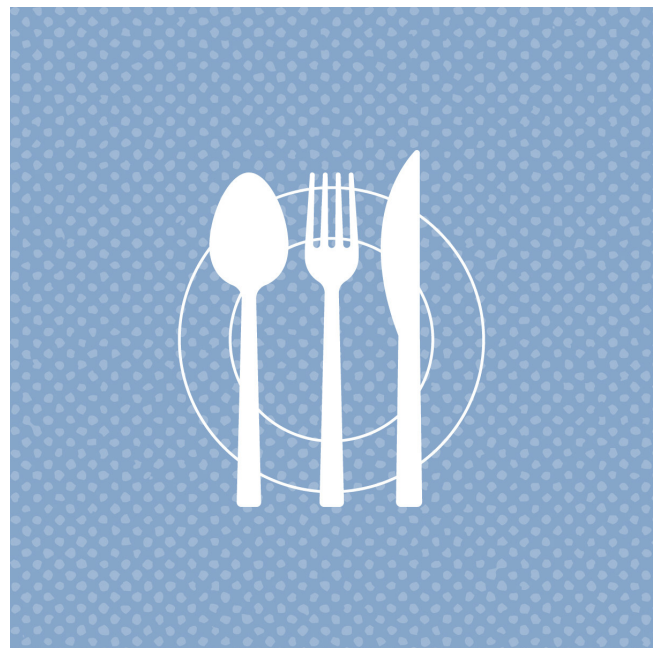
Tastes Like A Cinnamon Roll Pancakes

Ingredients

- 3/4 cup cinnamon baking chips*
- 1/4 cup ground walnuts
- 1/4 cup brown sugar
- 2 tbsp melted butter
- 2 cups confectioner's sugar
- 1/4 cup 2% milk
- 2 cups Original Complete Mix
- 1 1/2 cups water
- 1 tbsp cinnamon-sugar

How to make it

1. Mix together cinnamon baking chips, walnuts, brown sugar and melted butter, set aside.
2. Stir confectioner's sugar and milk together until smooth to make glaze, set aside.
3. Mix pancake batter and water according to package directions.
4. Stir in cinnamon-sugar.
5. Cook on hot griddle according to package directions until golden brown.
6. Make 4 stacks of hot pancakes.
7. Place a spoonful of cinnamon chip mixture between each pancake and spoon some glaze over the top of the stack.
8. Sprinkle with additional confectioner's sugar if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	12

Made with



Original Complete Mix