

Cinnamon Roll Pancakes

Crêpes rolled with cinnamon, pancakes that are cooked on one side, slightly caramelized on the outside, very soft on the inside

* The Pancakes :

- ☞ 4 large eggs
- ☞ 1 cup butter, melted
- ☞ 1 1/2 cup brown sugar, packed
- ☞ 2 large spoon ground cinnamon
- ☞ 4 cups flour
- ☞ 7 small spoon baking powder
- ☞ 2 small spoon salt
- ☞ 4 cups milk
- ☞ 4 large spoon vegetable oil

* The Cream Cheese Glaze

- ☞ 1 1/2 cups powdered sugar
- ☞ 1 small spoon vanilla
- ☞ 1/2 cup butter
- ☞ 4 oz. cream cheese

* Directions :

* Filling :

– Combine flour/baking powder/salt . Put in a handy piping bag & snip the end off .

* the Pancakes :

– Combine the dry ingredients in one bowl and the wet ingredients in other bowl . Combine them together until

everything is wet leaving a some lumps.

– Heat your tray at 325 degrees . Make desired size pancake on greased griddle and then using the piping bag and starting at the center of the pancake, make a cinnamon swirl.

* Glaze :

Melt the butter / cream cheese and then blend together. Beat in the powdered sugar / vanilla. Add a small milk and Put pancake on a plate, then covering with cream cheese glaze .

ENJOY !!