



Long Livo

Cinnamon Roll Pancakes - Fluffy Breakfast Treat

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 1/2 cups all-purpose flour
- ☐ 2 tbsp granulated sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup milk
- ☐ 2 large eggs
- ☐ 3 tbsp melted butter, cooled

Cinnamon Swirl

- ☐ 3 tbsp softened butter
- ☐ 1/4 cup brown sugar
- ☐ 2 tsp ground cinnamon

Glaze

- ☐ 4 oz cream cheese, softened
- ☐ 2 tbsp powdered sugar
- ☐ 1 tbsp milk
- ☐ 1/2 tsp vanilla extract

Instructions

- 1** In a bowl, whisk flour, sugar, baking powder, baking soda, and salt; set aside.
- 2** In another bowl, beat milk, eggs, and melted butter; then combine with the dry ingredients until just mixed.
- 3** Spread softened butter on a flat surface, sprinkle brown sugar and cinnamon, then swirl it into the batter using a fork.
- 4** Heat a lightly oiled skillet over medium heat; pour 1/4 cup batter for each pancake, cook until bubbles form, then flip and finish.
- 5** Mix glaze ingredients until smooth; drizzle over warm pancakes and serve immediately.

Nutrition per serving

410 kcal

Calories

12 g

Protein

18 g

Fat

Tips & notes

- Do not overmix the batter; it keeps the pancakes tender.
- If the batter seems thick, add a splash more milk.
- For extra indulgence, fold in a handful of chopped toasted pecans.