

Choco Fever Dream

Cinnamon Roll Pancakes – Fluffy Breakfast Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup whole milk
- [ ] 2 large eggs
- [ ] 3 tbsp melted butter
- [ ] 1 tsp vanilla extract

Cinnamon Swirl

- [ ] ¼ cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 2 tbsp melted butter

Butter Glaze

- [ ] 3 tbsp butter, melted
- [ ] 2 tbsp maple syrup
- [ ] 1 tsp powdered sugar

Instructions

1. In a bowl whisk together flour, brown sugar, baking powder, baking soda, and salt.
2. In another bowl beat milk, eggs, melted butter, and vanilla; then pour into dry mix and stir until just combined.
3. Combine cinnamon, brown sugar, and butter for the swirl; drop spoonfuls onto the batter and gently swirl with a skewer.
4. Heat a non-stick skillet over medium-low heat, pour ¼ cup batter per pancake, cook until bubbles form, flip and cook another 2 minutes.
5. While pancakes stay hot, drizzle butter glaze over each stack; serve with fresh berries if desired.

Nutrition per serving

420 kcal	12 g	55 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the batter; a few lumps are okay.
- If the batter thickens, add a splash of milk.
- For extra caramel flavor, brown the butter slightly before mixing.