

Oreo Pancakes with Cream Cheese Drizzle: Decadent Breakfast

Prepare to have your breakfast and brunch dreams come true with these incredible



TIME
2-3 min

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INGREDIENTS

1 and 1/2 cups all-purpose flour
2 tablespoons granulated sugar
1 tablespoon baking powder
1/4 teaspoon salt
1 and 1/4 cups milk (any type, whole milk for richer pancakes)
1 large egg
1/2 teaspoon vanilla extract
3 tablespoons unsalted butter, melted
10 Oreo cookies, crushed (about 1 cup of crumbs with cream)
4 ounces cream cheese, softened (full-fat brick cream cheese recommended)
1/2 cup powdered sugar (confectioners' sugar)
2 tablespoons milk
1/4 teaspoon vanilla extract

Swaps and Notes:

Flour: All-purpose flour works perfectly, but you can experiment with half whole wheat pastry flour for a slightly healthier twist.

Oreo Cookies: Crushing them coarsely adds nice texture. You can use a food processor or place them in a bag and crush with a rolling pin.

Milk: Any dairy or non-dairy milk will work for both the pancakes and the glaze.

Butter: Unsalted butter is preferred, as it allows you to control the salt content. Make sure it's

melted but not hot for the pancake batter.

Cream Cheese (Glaze): Use full-fat brick cream cheese, softened to room temperature, for the smoothest, richest glaze.

Powdered Sugar (Glaze): Sifting the powdered sugar is recommended to prevent lumps in your glaze.

Vanilla Extract: Pure vanilla extract is always best for robust flavor in both the pancakes and the glaze.

Add-ins: A few mini chocolate chips could be added to the pancake batter along with the Oreos.

DIRECTIONS

1. Making these delicious : Oreo pancakes is a straightforward process that will yield a stack of pure joy:
2. Combine : Dry Ingredients: In a large mixing bowl, whisk together the all-purpose flour, granulated sugar, baking powder, and salt. Make sure there are no lumps and everything is well combined.
3. Combine : Wet Ingredients: In a separate medium bowl, whisk together the milk, egg, vanilla extract, and melted unsalted butter until thoroughly blended.
4. Mix : Wet into Dry: Pour the wet ingredient mixture into the dry ingredient mixture. Stir gently with a whisk or spatula until just combined. It's okay if there are still a few small lumps; overmixing will lead to tough pancakes.
5. Add : Crushed Oreos: Gently fold in the crushed Oreo cookies until they are evenly distributed throughout the batter.
6. Cook : Pancakes: Heat a large non-stick skillet or griddle over medium heat. Lightly grease the pan with butter or cooking spray. Once hot, pour about 1/4 cup of batter per pancake onto the skillet. Cook for approximately 2-3 minutes per side, or until bubbles form on the surface and the edges look set. Flip carefully and cook until golden brown and cooked through. Repeat with the remaining batter.
7. Make : Cream Cheese Glaze: While the pancakes cook, prepare the glaze. In a medium bowl, combine the 4 ounces softened cream cheese, 1/2 cup powdered sugar, 2 tablespoons milk, and 1/4 teaspoon vanilla extract. Beat with an electric mixer or whisk vigorously until the mixture is completely smooth and silky. For a

thinner drizzle, add a tiny bit more milk, a teaspoon at a time, until you reach your desired consistency.

8. **Stack & Serve:** Stack the warm Oreo pancakes high on a serving plate. Drizzle generously with the warm (or room temperature) cream cheese glaze. For a final touch, garnish with a few extra Oreo halves or crushed Oreos if desired. Serve immediately and enjoy!

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