

Cinnamon Roll Pancakes - The Ultimate Breakfast Mashup

Cinnamon Roll Pancakes - A Sweet, Swirled Breakfast Dream



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2 min

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INGREDIENTS

For the Pancakes:

1 1/2 cups all-purpose flour

2 tablespoons sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup milk

1 egg

2 tablespoons melted butter

1 teaspoon vanilla extract

For the Cinnamon Swirl:

1/4 cup melted butter

1/3 cup brown sugar

1 tablespoon ground cinnamon

For the Cream Cheese Glaze:

4 oz cream cheese (softened)

1/2 cup powdered sugar

2-3 tablespoons milk

1/2 teaspoon vanilla extract

DIRECTIONS

1. **Make the Pancake Batter:** In a bowl, whisk together dry ingredients. In another bowl, combine milk, egg, melted butter, and vanilla. Mix wet into dry until just combined-don't overmix.
2. **Prepare the Cinnamon Swirl:** Mix melted butter, brown sugar, and cinnamon. Transfer to a piping bag or zip-top bag and snip a small corner.
3. **Cook the Pancakes:** Heat a non-stick skillet over medium heat and lightly grease. Pour about 1/4 cup batter per pancake.
4. **Add the Swirl:** Once bubbles begin forming on the surface, pipe a spiral of cinnamon mixture onto the pancake.
5. **Flip Carefully:** Flip when edges are set and cook another 1-2 minutes.
6. **Make the Glaze:** Whisk cream cheese, powdered sugar, milk, and vanilla until smooth.
7. **Serve:** Stack pancakes and drizzle generously with cream cheese glaze.

SWAPS & NOTES

Shortcut: Use your favorite pancake mix as the base.

Extra spice: Add a pinch of nutmeg to the cinnamon swirl.

Make it lighter: Substitute half the flour with whole wheat flour.

A simple powdered sugar glaze works too.

