

Pumpkin cinnamon roll pancakes

Ingredients

- 2 cups of all-purpose flour
- 3 tablespoons of firmly packed dark brown sugar
- 2 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of cinnamon
- 1/2 teaspoon of kosher salt
- 1 1/2 cups of low fat 2% milk
- 1 cup of canned 100% pure pumpkin
- 1 egg
- 2 tablespoons of melted and cooled butter
- 2 tablespoons of apple cider vinegar



Instructions

1. In a large bowl, combine flour, sugar, baking powder, baking soda, cinnamon, and salt and whisk together. In a medium bowl, combine remaining ingredients and mix well. Add wet ingredients to dry ingredients and stir just until combined.
2. Step 1: Preheat electric nonstick griddle to about 325 degrees.
3. Step 2: Prepare cream cheese glaze, and set aside so it is ready to be poured on the piping hot pancakes.
4. Step 3: Prepare the cinnamon swirl mixture by stirring together softened butter, dark brown sugar, and cinnamon. Transfer the mixture to a disposable piping bag or a plastic baggie, and snip off the end.
5. Step 4: Prepare the pumpkin pancake batter and pour it onto the hot griddle using a 1/4 cup measuring cup.
6. Step 5: Let the pancakes cook for about one minute; they will start to set up just slightly. Then use the piping bag to gently swirl the cinnamon mixture into the pancakes. Important note: You want to use the tip of the bag to push slightly into the batter so the cinnamon mixture is swirled into the batter, not just on top of the pancake. Keep the swirl close to the center of the batter so the mixture doesn't melt off the side of the pancakes.
7. Step 6: After about eight minutes, or when the edges start to look done, use a wide spatula sprayed with nonstick cooking spray to flip the pancakes. They will take on this gorgeous golden color.
8. Step 7: Cook for about five more minutes, and then serve to your lucky family. Between batches, remove any butter and sugar left behind by carefully cleaning the hot griddle with damp paper towels.

Serve with hot maple syrup, or the perfect cream cheese glaze (on the next page).

Cinnamon Swirl and Cream Cheese Glaze

Ingredients:

Cinnamon Swirl Mixture

- 1 stick of butter, softened to room temperature
- ½ cup of dark brown sugar
- 2 teaspoons of cinnamon

Cream Cheese Glaze

- 4 ounces of softened cream cheese
- 1 teaspoon of vanilla extract
- 1 cup of powdered sugar
- ½ cup of heavy cream
- Milk as needed

Instructions:

In the bowl of a stand mixer, beat cream cheese, vanilla and powdered sugar together until well combined. Add heavy cream and mix. If mixture is too thick, add a splash of milk to get to a pourable consistency.

Recipe from: <http://www.iheartnaptime.net/pumpkin-cinnamon-roll-pancakes/>