

CopyCat Bob Evans Stuffed Caramel Banana Pecan Cream Pancakes

Ingredients

2 cups prepared vanilla pudding
2 cups cream cheese, room temperature
1 cup prepared pancake batter
2 tablespoons honey roasted pecans
1 banana, sliced into 1/2-inch thick slices
1 small jar caramel sauce
1 tablespoon powdered sugar
whipped topping

Directions

For Vanilla Cream Cheese Mixture:

Mix vanilla pudding with cream cheese until well blended and creamy (no lumps). Cover and refrigerate immediately. This mixture will store (covered) in the refrigerator up to 5 days.

Prepare pancake batter and preheat griddle. Ladle batter onto hot griddle and sprinkle evenly with pecans and banana slices. When they bubble and edges are dry, flip to cook second side.

When done, place pancake on plate, top with 4 tablespoons Vanilla Cream Cheese mixture and top with second pancake. Ladle with caramel sauce and sprinkle with confectioners' sugar. Garnish with whipped topping.