

CopyCat IHop Cheesecake Pancakes

Ingredients

1 $\frac{1}{2}$ cups hulled and sliced strawberries
2 tablespoons strawberry jam seedless
1 $\frac{1}{4}$ cups all-purpose flour all-purpose
1 $\frac{1}{4}$ cups buttermilk
1 egg large
 $\frac{1}{4}$ cup vegetable oil
 $\frac{1}{4}$ cup granulated sugar
1 teaspoon baking powder
1 teaspoon baking soda
Salt to taste
2 cups frozen cheesecake chopped
Cooking spray
Whipped cream topping

Directions

In a bowl; mix the strawberries, jam and 2 tablespoons warm water. Once mixed, set aside.

Preheat the oven to 200 degrees Fahrenheit.

Using a blender, pulse the flour, buttermilk, egg, vegetable oil, granulated sugar, baking powder, baking soda and salt until smooth. Transfer to a bowl. Gently stir in the cheesecake pieces, keeping them whole.

Use the cooking spray to coat a large nonstick skillet or griddle. Heat it up over medium heat.

Pour about $\frac{1}{4}$ cup batter into the skillet for each pancake, working in batches.

Cook about 4 minutes or until bubbly on top, then flip and

cook about 2 more minutes or until the other side is golden brown.

Transfer the finished pancakes to a baking sheet and keep warm in the pre-heated oven.

Serve the pancakes topped with the strawberry sauce and top with whipped cream.