

# 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.