

CopyCat IHop Cinn-a-Stack Pancakes

Ingredients

Cinnamon Layer

1/2 cup butter softened
1 cup packed brown sugar
1 tablespoon ground cinnamon
2 teaspoons cake flour you can use all-purpose
1/8 teaspoon salt
1/4 teaspoon vanilla extract

Cream Cheese Icing

2 ounces butter
4 ounces cream cheese
1 cup powdered sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Pancakes

1 1/4 cup all-purpose flour
1 1/2 teaspoons baking powder
2 1/2 teaspoons sugar
1/2 teaspoon salt
1 1/2 cup buttermilk
2 tablespoons vegetable oil
1 egg slightly beaten

Directions

To Make the Cinnamon Layer: In a small bowl combine the butter, brown sugar, cake flour, cinnamon, salt, and vanilla. Stir until well blended; set aside. Please note this should make a nice thick paste.

To make the cream cheese icing: Use a mixer to blend together the cream cheese and the butter until light and fluffy. Slowly

add the powdered sugar. When the powder sugar has been incorporated blend in the milk and the vanilla.

To make the pancakes: Place the dry pancake ingredients (flour, sugar, salt, and baking soda) into a bowl, and stir to blend the dry ingredients. Add buttermilk, oil, and egg. Use a spoon to mix the pancake batter and beat until just smooth. Heat a skillet or an electric griddle to 350 and spray with non-stick spray. Pour about 1/2 cup of batter to form a 4-inch pancake.

When the pancakes start to show small bubbles on top, turn them over to finish cooking. You can assemble the stacks just before servings. Spread 2 teaspoons of the cinnamon mixture over one pancake, layer another pancake on top, spread 2 more teaspoons of cinnamon mixture over the top, and then drizzle with the cream cheese icing. The leftover cinnamon mixture goes great on toast too!