

CopyCat IHop Cupcake Pancakes

Ingredients

Pancake ingredients

1 1/4 cups all-purpose flour

1 1/2 teaspoons baking powder

2 1/2 teaspoons sugar

1/2 teaspoon salt

1/2 teaspoon baking soda

1 1/2 cups buttermilk you may need 2 to 4 tablespoons to thin the batter

2 tablespoons vegetable oil plus more for the pan

1 egg lightly beaten

2 tablespoons sprinkles

“Cupcake Icing”

2 ounces butter

4 ounces cream cheese

1 cup powdered sugar

1 1/2 tablespoons milk

1/2 teaspoon vanilla extract

Directions

Cupcake Pancake:

Place the flour, baking powder, sugar, salt, and baking soda in a bowl; Whisk them to mix. Add the buttermilk, oil, and egg. With a spoon, mix all ingredients and beat until smooth, add the sprinkles in last.

Heat a skillet or a griddle over medium-low heat. Brush with a little oil or spray with nonstick cooking spray. If batter seems to be too thick while you’re cooking the pancakes, add a little more buttermilk and mix well.

Pour in batter until it spreads to the desired size. Let the batter start to show small bubbles on top before you turn the pancake over to finish cooking. Turning pancakes is made much

easier if you spray your pancake turner with a nonstick spray. The turner does not stick to the uncooked pancake batter when you are turning them. Cook the pancakes until golden on both sides.

Cupcake Icing:

Combine butter, cream cheese with a mixer. Blend until smooth then add powdered sugar, milk, and vanilla extract.

Serve:

Place two pancakes in a stack, drizzle with “cupcake frosting”. Sprinkle on a few more sprinkles and add whipped cream.