

CopyCat IHop Grinch Pancakes

Ingredients

1 1/2 Cup Flour
1/2 Cup Sugar
2 Teaspoon Baking Powder
1/2 Teaspoon Salt
1/2 Tablespoon Vanilla
1 Egg
1 1/2 Cup Buttermilk
2 Tablespoons Melted Butter
Green Food Coloring
Neon Green Food Coloring
Red Heart Sprinkles
Whipped Cream Cheese Frosting

Directions

Start by combining the dry ingredients into large bowl (flour, sugar, baking powder, and salt). Shift together.

In another bowl, mix together the wet ingredients (egg, buttermilk, and vanilla). Next, melt the butter in the microwave. Add wet ingredients and melted butter to the dry ingredients. Stir as you slowly add in wet ingredients and butter. You can use a hand mixer or stand mixer. Just mix until the batter is slightly lumpy.

Now add in the green food coloring (we used about 4 drops green and 2-3 drops of neon green food coloring to get the right color) and stir to mix and change the color of the batter. You can use as much food coloring as you need in order to get the desired shade of green.

Heat up a pan on the stovetop to medium-low heat (you can also use a griddle). When the pan is hot, melt some butter or use cooking spray and then add a scoop of pancake batter to pan

(roughly 1/3 of a cup).

Be patient and let it cook on one side until you notice bubbles start to form on top of the pancake (roughly 5 to 7 minutes). Flip pancake over and cook for another 2-3 minutes. Trust me, cooking these slow help make them fluffy and keep the green pancake from burning and having an ugly brownish tint to them.

Remove from pan and place on plate. You can keep these warm in between making them by placing a sheet of tinfoil on top of the plated pancakes.

Once the pancakes are done, make your whipped cream cheese frosting by adding a few drops of green food coloring to a scoop of frosting. Mix well then place into a piping bag with the star tip.

Next, melt a few teaspoons of cream cheese frosting in a microwave. It melts fast so only cook for 10 to 15 seconds. Once you are ready to serve up the pancakes, drizzle melted frosting onto the top of pancakes and top with the green whipped cream frosting and the heart sprinkles.