

CopyCat IHop New York Cheesecake Pancakes

Ingredients

Pancakes:

1 1/4 cup buttermilk

1 large egg

1/4 cup melted salted butter, cooled + more for greasing the pan (or unsalted butter + a pinch of salt)

3 tbsp white granulated sugar

1 1/4 cups all-purpose flour

2 tsp baking powder

8 oz chopped cheesecake, fresh or frozen

Topping:

1 1/2 cups fresh strawberries, hulled and halved

3 tablespoons seedless strawberry jam

Directions

Make strawberry sauce. Place the sliced strawberries and jam into a medium mixing bowl. Stir until combined and coated, then set aside.

Combine wet ingredients. Pour the buttermilk, egg, and melted butter into the mixing bowl and whisk together until smooth.

Add dry ingredients. Add the all-purpose flour, sugar, and baking powder and mix until just combined.

Fold in cheesecake. Gently stir the cheesecake pieces into the batter, keeping them whole.

Heat pan. Add a dab of butter to a non-stick pan, skillet, or griddle and heat over medium heat until melted.

Bake pancakes. Scoop 1/3 cup of pancake batter into the pan.

Let the pancake cook for 2 to 3 minutes on each side. Flip the pancake once bubbles appear in the center of the pancake. Repeat with the remaining batter.

Keep warm (optional). Place cooked pancakes on a lined baking sheet and keep warm in a 200°F oven.

Garnish + serve. Serve the pancakes warm, garnished with strawberry sauce. If desired, top with whipped cream or butter, or dust with powdered sugar.