

CopyCat IHop Winter Wonderland Pancakes

Ingredients

Cream cheese icing glaze:

4 ounces cream cheese, softened

$\frac{1}{2}$ cup powdered sugar

$\frac{1}{2}$ teaspoon pure vanilla extract

2-4 tablespoons milk

blue gel coloring

Pancakes:

1 $\frac{1}{4}$ cups all-purpose flour

$\frac{1}{8}$ teaspoon salt

1 teaspoon baking powder

1 teaspoon baking soda

1 egg, lightly beaten

1 $\frac{1}{4}$ cups buttermilk

$\frac{1}{4}$ cup granulated sugar

2 tablespoons butter melted

1 teaspoon pure vanilla extract

decoration

$\frac{1}{4}$ – $\frac{1}{2}$ cup mini marshmallows

2-4 tablespoons snowflake sprinkles, optional

1 tablespoon powdered sugar, optional

$\frac{1}{4}$ – $\frac{1}{2}$ cup whipped cream, optional

Directions

Cream cheese icing glaze:

Beat the cream cheese until smooth.

Sift the powdered sugar over the cream cheese and beat until creamy.

Stir in the vanilla and 2 tablespoons of milk.

Remove about $\frac{1}{3}$ rd of the icing and add an additional 1-3 teaspoons of milk to that icing. This will be the white icing.

Add a few drops of blue gel coloring to the icing in the other bowl and add more milk if needed to thin it out.

Set aside until needed.

Pancakes:

In a large bowl, whisk the flour, salt, baking powder, and baking soda.

Whisk together the egg and buttermilk.

Pour into the flour mixture and stir just to combine.

Add sugar, melted butter, and vanilla, then mix until blended but with lumps remaining.

Drop a small amount of vegetable oil into a skillet or on a griddle and place over medium heat.

Once the oil begins to separate and move around the pan, use a paper towel to rub it into the pan, leaving just a light coating on the pan.

Ladle about $\frac{1}{4}$ cup of the pancake batter onto the pan.

Cook until bubbles begin to form on the surface and the edges begin to set.

Gently flip your pancakes over and cook until lightly browned on both sides.

Repeat with remaining batter making about 12 pancakes.

decorate the pancakes

Stack two to four warm pancakes on a plate then spread a spoonful of blue cream cheese icing over the top pancake.

Drizzle some white icing over the blue icing and swirl it

together using a toothpick or skewer.

Then, sprinkle on some mini marshmallows and snowflake sprinkles, if using.

Optionally, you can sift some powdered sugar over the top of the pancakes.