

CopyCat The Cheesecake Factory Cinnamon Roll Pancake

Ingredients

Cinnamon Swirl:

3 tablespoons butter
5 ounces brown sugar
 $\frac{3}{4}$ teaspoon cinnamon
1 tablespoon cream

Pancakes:

1 $\frac{3}{4}$ cups all-purpose flour
1 tablespoon baking powder
1 teaspoon kosher salt
2 cups buttermilk
2 eggs
1 teaspoon vanilla
2 tablespoons and 2 teaspoons vegetable oil
1 cup cinnamon swirl
 $\frac{1}{2}$ cup vanilla icing
Powdered sugar (optional)

Directions

Cinnamon Swirl:

Melt the butter in a small pot. Add the brown sugar and cinnamon into the pot and cook until the sugar melts.

Add the cream into the pot and whisk to incorporate.

Pancakes:

Place the flour, baking powder and salt into a mixing bowl. Stir until evenly combined. Set aside.

Pour the buttermilk into another mixing bowl. Add the eggs, vanilla and oil.

Add the flour mix into the bowl with the buttermilk. Continue to fold the ingredients together until evenly combined with a few small lumps remaining in the batter. Don't over-mix the batter.

Heat 1/4 teaspoon of vegetable oil on a griddle or in a large non-stick pan. Using a 4-ounce ladle, pour the batter onto the griddle or into the non-stick pan, forming one pancake that's 6" in diameter.

Drizzle equal amounts of cinnamon swirl onto each pancake in a spiral motion.

Cook the pancakes for approximately 2-1/2 minutes or until the edges begin to dry and puff up. Little air bubbles will start appearing over the top surface of the pancakes.

Flip each pancake over and continue to cook for another 1-1/2 minutes or until done.

Place two pancakes on each serving plate. Drizzle the vanilla icing and sprinkle the powdered sugar over each stack of pancakes.