



Carrot Cake Pancakes

Makes: 8 servings

Prep Time: 15 minutes Cook Time: 65 minutes

Total Time: 2 hours 50 minutes

Crumble Topping:

- 1/2 cup vanilla wafer crumbs
- 1/2 cup brown sugar
- 2 tbsp unsalted butter, melted

Cream Cheese Topping:

- 4 oz cream cheese, softened
- 6 tbsp icing sugar
- 3 tbsp whole milk
- 1/2 tsp vanilla extract

Carrot Cake Pancakes:

- 2 & 1/4 cups flour
- 2 tsp baking powder
- 1/2 tsp kosher salt
- 1/2 tsp ground cinnamon
- 1/4 tsp pumpkin pie spice
- 1 & 3/4 cups buttermilk
- 1/4 cup butter, melted
- 1/4 cup maple syrup
- 1/4 cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups finely grated carrots, pat dry on paper towel

For the crumble topping, preheat oven to 350°F. In a small bowl, combine vanilla wafer crumbs, brown sugar and melted butter. Place mixture on a parchment-lined baking sheet. Bake for 6 minutes and then remove from oven and let cool. Once cool, crumble up the topping.

For the cream cheese topping, using an electric mixer, beat together cream cheese, icing sugar, milk and vanilla extract until smooth. Can be refrigerated until ready to use over pancakes.

For the pancakes, in a large mixing bowl, combine flour, baking powder, salt, cinnamon and pumpkin pie spice. Set aside. In a medium bowl, whisk buttermilk, butter, maple syrup, brown sugar, eggs and vanilla extract. Stir milk mixture and grated carrots into the dry ingredients. Do not over-mix (lumps are okay in the batter). Let the batter rest while the skillet heats up.

Heat a large, non-stick skillet over medium heat. Coat the skillet with non-stick cooking spray. Spoon $\frac{1}{4}$ cup pancake batter into the hot skillet. Cook until bubbles form, then flip over and cook on the other side until golden. Keep warm in 200°F oven or serve immediately. To serve, stack pancakes, drizzle with cream cheese topping and sprinkle vanilla wafer crumble over top.

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