

Edible Perspective

12.21.12

Cinnamon Roll Pancakes [yields about 8, 5" pancakes or 2 servings] adapted from pumpkin spice pancakes

for the filling:

- 1/3 cup brown sugar
- 3/4 teaspoon cinnamon

for the pancakes:

- 1/2 cup gluten-free oat flour
- 1/2 cup sweet rice flour
- 1/4 cup almond meal
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon cinnamon
- 2 large eggs
- 1/2 cup unsweetened almond milk, or 1-2%
- 1/3 cup unsweetened applesauce
- 1 tablespoon sunflower oil
- 1 teaspoon vanilla extract
- butter/oil to grease the pan

for the glaze:

- 1/4 cup cream cheese, softened
- 2 tablespoons maple syrup
- 1/2 teaspoon cinnamon
- 1/2 teaspoon vanilla

1. Mix the "filling" ingredients in a bowl and set aside.
2. Mix all of the dry pancake ingredients together in a large bowl.
3. Whisk the wet pancake ingredients together in another bowl, until fully combined.
4. Combine the wet with the dry and stir with a large wooden spoon until just combined.
5. Gently fold in the "filling" mixture.
6. Let the batter sit for 10 minutes without disturbing.
7. While the batter is resting, beat the glaze ingredients together until fully smooth and creamy. Scoop into a small sealable bag, seal, and set aside. Or, store in the fridge until ready to use.
8. Heat a griddle or large pan over medium and grease with oil or butter.
9. Scoop approximately 1/4 cup scoops of batter in the pan and swirl around with a spatula or spoon to about 5" wide. *For thinner pancakes, add 1-2 tablespoons more milk to the batter and gently stir until just incorporated.*

10. Let cook 2-3 minutes until you see the top filled with bubbles. Then flip and cook another 2-3 minutes until golden brown. Avoid overcrowding the pan and adjust heat as needed so the pancakes are fully cooked.
11. After cooking all of the pancakes cut a tiny hole in the bag and squeeze the glaze over the pancakes anyway you like.
12. Top with sprinkles, powdered sugar, butter, or maple syrup if desired.

notes: For a spreadable glaze, add 1 tablespoon at a time of milk or cream until desired consistency has been reached. If you don't have brown sugar or want to make your own it's extremely simple! If you want to keep you pancakes hot, preheat your oven to 200-250°F and place an oven-safe wire rack on a baking sheet. Place each pancake on the wire rack as they finish cooking.

homemade brown sugar:

- 1/2 cup pure cane sugar
 - 1-1 1/2 teaspoons molasses
1. Mix together with a fork or hand mixer until fully combined. Add more molasses for a deeper flavor. The amount will vary slightly depending on what type of molasses you're using.