Cinnamon Roll Pancakes

Pancake Mix (You can substitute a box pancake mix if you like.)

1 cup flour 1 cup buttermilk

1 Tablespoon sugar 1/8 cup sour cream

¼ teaspoon salt 1 egg

½ teaspoon baking powder 1 ½ Tablespoons butter, melted

¼ teaspoon baking soda

Cinnamon Swirl

1/2 cup butter, melted

3/4 cup packed brown sugar

1 Tablespoon ground cinnamon

Cream Cheese Glaze

4 Tablespoons butter

2 ounces cream cheese

1 1/4 cups powdered sugar

1 teaspoon vanilla extract

Combine cinnamon swirl ingredients in a microwave safe bowl.

Stir well and transfer to a squeeze bottle.

​Combine cream cheese glaze ingredients in a mixer and spoon into a squeeze bottle. (OR a ziploc bag.) I added a little bit of milk to my glaze to make it more of a drizzling consistency and a little less thick.

For pancake batter, mix together dry ingredients.

​Combine buttermilk, sour cream, egg and melted butter.

​Add to dry ingredients and stir gently. Let batter rest 10 minutes. (For some reason this picture did not turn out but I'm sure you've seen pancake batter before.) Melt a small amount of butter in the skillet. Use an ice cream scoop to drop circles of batter onto the hot skillet.

Squeeze a drizzle of cinnamon in the middle of each pancake. If you're using a bag, snip off the corner and squeeze the cinnamon mixture out of the bag onto the pancake.

Let cook until bubbles form on top. Flip and finish cooking.

​Serve pancakes with a drizzle of cream cheese glaze. (or syrup)