



Carrot Cake Pancakes with Cream Cheese "Syrup"

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Makes 4 servings

Ingredients

1 cup buttermilk
2 large eggs
¼ cup canola oil
¼ tsp vanilla extract
1 cup flour (or gf cup for cup)
1 tablespoon baking powder
¼ cup sugar
1 teaspoon cinnamon
½ tsp nutmeg
¼ cup shredded carrots

Method

1. Whisk together the buttermilk, eggs, canola oil & vanilla extract in a medium-sized bowl.
2. Whisk together the flour, baking powder, sugar, cinnamon & nutmeg in a small-sized bowl.
3. Add the dry ingredients to the wet ingredients and stir just to combine.
4. Fold in the shredded carrots, being careful not to over-mix.
5. Set aside until you are done making the cream cheese "syrup".

Cream Cheese "Syrup" Ingredients:

5 oz softened cream cheese
1/3 cup whole milk
1/3 cup confectionary sugar
½ teaspoon vanilla extract

Whisk together all ingredients in a small bowl until well combined.

Heat a griddle or skillet and warm just a bit of butter or oil in it. Pour the batter onto the griddle in ¼ cup portions. Cook on medium heat, just until the surface starts to bubble. Flip the pancakes and continue cooking until the second side is golden.

Serve the pancakes warm with "syrup" and a sprinkling of cinnamon on top.