

Cinnamon Roll Pancakes

Makes about 8 small pancakes or 5 large pancakes

1 egg
1 cup milk or buttermilk
1/4 tsp. vanilla
1 Tbsp. brown sugar
1 cup AP flour (I used half whole wheat, half white)
2 tsp. cinnamon
1.25 tsp. baking powder
1 Tbsp. butter, melted
2/3 cup pecans
3 Tbsp. maple syrup
1/2 cup confectioners sugar
drop of vanilla
milk

Preheat your griddle or pan and grease if necessary. Beat the egg and mix it with the milk, vanilla and brown sugar in a large bowl. Sift in the flour, cinnamon, and baking powder. Add the butter and mix lightly together with a spatula. Spoon out the batter in equal amounts onto the hot griddle. Cook until you start to see bubbles forming around the edges and a little on the top. Flip the pancakes and finish cooking on the other side.

Meanwhile, toast your pecans in a dry skillet over medium heat until they become fragrant. Put them in a mini food processor with the maple syrup and pulse until well combined and paste-like (adding more syrup, if you wish).

To make the glaze, sift the confectioners sugar into a bowl. Then add the vanilla and a little milk until you get the proper consistency.

To plate, place a little bit of the pecan-maple paste in between each stacked pancake and drizzle with the glaze. Add more pecans and some powdered sugar on top, if desired.