

# Pearl Milling Company™ Cinnamon Swirl Pancakes with Cream Cheese Glaze

## Ingredients

### Pancake Batter:

- 1 cup Pearl Milling Company™ Original Mix
- 1 egg, beaten
- 3/4 cup milk
- 1 tbsp + 2 tsp oil (approx.), divided

### Cinnamon Filling:

- 1/4 cup packed brown sugar
- 1 ½ tbsp unsalted butter, melted
- 3/4 tsp ground cinnamon

### Glaze:

- 2 oz brick-style cream cheese, softened
- 2 tbsp Original Syrup

## How to make it

1. Preheat oven to 275°F.
2. Pancake Batter: In large bowl, stir together Pearl Milling Company™ Original Pancake and Waffle Mix, egg, milk and 1 tbsp oil until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes.
3. Cinnamon Filling: Meanwhile, in small bowl, stir together brown sugar, butter and cinnamon until blended to paste consistency. Transfer to small piping bag fitted with small round tip. (Alternatively, transfer to sealable bag with corner snipped.)
4. Glaze: In medium bowl, using wooden spoon or spatula, beat together cream cheese and syrup until blended and smooth.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	4-6

## Made with



Pearl Milling Company™ Original Mix

5. Heat large skillet over medium heat or electric griddle to 375°F. Lightly brush with oil or spray with cooking spray. In batches, using 1/4 cup measure, spoon batter into skillet, spacing 2 inches apart. Immediately pipe a circular swirl of cinnamon filling over each pancake.
6. Cook pancakes for 1 to 2 minutes or until bubbles start to form. Flip and cook for 1 to 2 minutes or until golden brown on the bottom. Transfer to wire rack set over baking sheet in oven to keep warm. Wipe skillet clean with paper towel between batches to prevent sugar from burning, and brush with more oil or spray with more cooking spray as needed.
7. Just before serving, drizzle glaze over pancakes.