



## Cinnamon Bun Pancakes with Candied Pecans:

Perfect for Mother's Day!



30-40min



2 Servings

We pack all of the sticky cinnamon bun flavors we love into low-fuss, fluffy pancakes. But we don't stop the goodness there! These homemade pancakes aren't your average breakie flapjacks; we top these cinnamon griddled cakes with a smooth cream cheese glaze and crunchy candied pecans. It's a sweet way to start the day!

## What we send

- 1 pkt pecans <sup>15</sup>
- 2 oz dark brown sugar
- 1 oz buttermilk powder <sup>7</sup>
- 5 oz self-rising flour <sup>1</sup>
- ¼ oz ground cinnamon
- 3 oz cream cheese <sup>7</sup>
- 2½ oz confectioners' sugar
- 2 oz maple syrup

## What you need

- kosher salt
- 1 large egg <sup>3</sup>
- butter or neutral oil <sup>7</sup>

## Tools

- rimmed baking sheet
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 510kcal, Fat 21g, Carbs 74g, Proteins 9g



### 1. Prep pecans

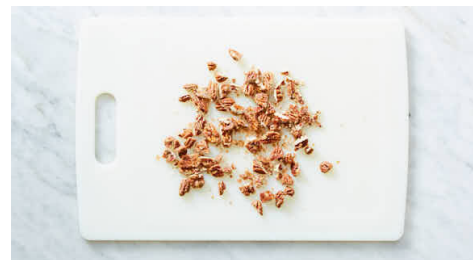
(**Prep tip:** steps 1 and 2 can be done up to 2 days in advance. Store candied pecans in an airtight container at room temperature until ready to serve.)

Preheat oven to 350°F with a rack in the center. Line a rimmed baking sheet with parchment paper. In a small bowl, combine **pecans, 3 tablespoons loosely packed dark brown sugar, 1 teaspoon water**, and **a pinch of salt**; stir to coat nuts.



### 4. Cook pancakes

Melt **½ tablespoon butter** in a large skillet over medium-low heat (or lightly brush with **oil**). Pour **¼ cup of the batter** into skillet (do not overcrowd). Cook until edges are dry and bubbles form on top (reduce heat if browning too quickly), 2-3 minutes. Flip **pancakes**; cook 1-2 minutes. Transfer to a plate. Repeat with remaining batter; add **butter or oil** as needed.



### 2. Bake candied pecans

Spread **pecans** onto prepared baking sheet in a single layer. Bake on center oven rack until pecans are crisp, stirring halfway through, 10-15 minutes (watch closely as ovens vary). Set aside to cool completely, then coarsely chop, if desired.



### 5. Prep cream cheese glaze

Meanwhile, in a liquid measuring cup, combine **all of the cream cheese, confectioners' sugar**, and **2 tablespoons very hot tap water**; whisk until smooth and sugar is dissolved. Thin glaze by whisking in **1 teaspoon water** at a time until **glaze** falls from whisk in thick ribbons.



### 3. Prep batter




In a medium bowl, whisk to combine **buttermilk powder, self-rising flour, remaining brown sugar, ½ cup water, 1 large egg, 1 tablespoon melted butter or oil**, and **1 teaspoon cinnamon** until just combined and drops in thick ribbons from whisk (it's okay if there are a few lumps). Thin batter by stirring in **2 tablespoons water** if batter is too thick.



### 6. Finish & serve

Once **pancakes** are cooked, re-whisk **glaze** until smooth, adding an additional **1-2 teaspoons hot tap water** to thin, if necessary. Place **pancakes** on plates and drizzle **cream cheese glaze** and **maple syrup** over. Top with **candied pecans**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**