

DINNERLY



Cinnamon Bun Pancakes

with Cream Cheese Glaze & Candied Pecans



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! (2p serves 4; 4p serves 8)

WHAT WE SEND

- 2 (1 oz) pecans ¹⁵
- 2 oz dark brown sugar
- 1 oz buttermilk powder ⁷
- 5 oz self-rising flour ¹
- ¼ oz ground cinnamon
- 3 (1 oz) cream cheese ⁷
- 2½ oz confectioners' sugar
- 2 (1 oz) maple syrup

WHAT YOU NEED

- kosher salt
- 1 large egg ³
- butter or neutral oil ⁷

TOOLS

- rimmed baking sheet
- large skillet

COOKING 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 use.

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 0kcal



1. Prep pecans

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 brown sugar, 1 teaspoon water, and a pinch of salt**; stir to coat nuts. Spread coated pecans onto prepared baking sheet in a single layer.



2. Bake candied pecans

Bake **pecans** on center oven rack until nuts are crisp and fragrant, stirring halfway through, 10–15 minutes total (watch closely as ovens vary). Set candied pecans aside to cool completely, then coarsely chop, if desired.



3. Prep batter

In a medium bowl, combine **all of the buttermilk powder, self-rising flour, remaining brown sugar, ½ cup water, 1 large egg, 1 tablespoon melted butter or oil, and 1 teaspoon cinnamon**; whisk 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.



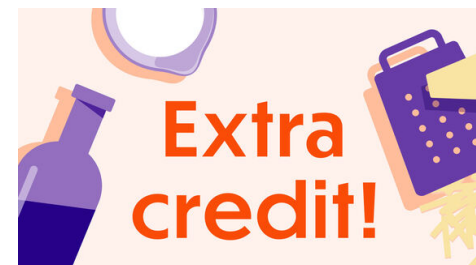
4. Cook pancakes

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.



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 **cream cheese glaze** by whisking in **1 teaspoon water** at a time until glaze falls from whisk in thick ribbons.



6. Finish & serve

Once **pancakes** are cooked, re-whisk **cream cheese glaze** until smooth; add 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, then top with **candied pecans**. Enjoy!