



Cheesecake Pecan Pancakes SERVES 8

Try these flavorful pancakes filled with cheesecake. They will be a hit at any brunch or morning event.

- 10-inch (25 cm) nonstick skillet

Batter

2 cups	all-purpose flour
1/4 cup	granulated sugar
1/4 cup	pecans, toasted and finely chopped
2 tbsp	baking powder
1 tsp	salt
2 cups	milk
2 large	eggs, at room temperature
1/4 cup	canola oil

Filling

8 oz	cream cheese, softened
1/3 cup	confectioners' (icing) sugar
1 tsp	vanilla extract

1. **Batter:** In a large bowl, whisk together flour, sugar, pecans, baking powder and salt.
2. In a medium bowl, whisk together milk, eggs and oil. Add to flour mixture and whisk just until blended. Do not overmix.
3. Heat skillet over medium heat. Pour about 1/4 cup batter per pancake into center of skillet; cook until bubbles start to form on top of pancake and the bottom is golden brown, about 2 to 3 minutes. Flip over and cook for about 2 minutes to brown the other side. Remove from heat and keep warm. Repeat with remaining batter, adjusting the heat between batches as necessary.
4. **Filling:** In a small bowl, mash together cream cheese, confectioners' sugar and vanilla.
5. Spread about 2 tbsp (30 mL) filling over one pancake. Place another pancake on top. Repeat with remaining filling and pancakes. Serve.

Tip: Make sure you do not overmix the batter, or your pancakes will be flat and heavy.

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www.georgegeary.com

ggeary@aol.com