

Cinnamon Bun Pancakes

If anyone has yet to visit Pioneer Woman's Tasty Kitchen Food Blog (www.thepioneerwoman.com) – you've been missing out! I joined Tasty Kitchen last summer and have submitted some of my favorite recipes. I'm known as Taracooks over at Tasty Kitchen too. I have made some cooking friends there and have tried some "tasty" recipes. I was also so excited when Tasty Kitchen featured Taracook's Red Velvet Whoopie Pies and Chocolate Melting Cake on the home page around Valentine's Day.

Prior to Valentine's Day Tasty Kitchen member Sappeylissy posted her recipe for Cinnamon Bun Pancakes. They were favored by many other Tasty Kitchen members and I recently whipped up a batch one Saturday morning. I substituted the whole wheat flour and added pecans to please my man. They were delicious. I made a thin powdered sugar icing to pour over the pancakes. I also mixed some soft butter with real maple syrup. I can't tell you which way was better to top off the pancakes. You will have to make these and try both toppings for yourself. Let's just say – there was a lot of lip smackin' going on here.

- 1-½ cup All-purpose Flour (I used Whole Wheat)
- 3 Tablespoons White Sugar
- ½ teaspoons Salt
- 4 teaspoons Baking Powder
- 1 Tablespoon Cinnamon
- 2 whole Eggs Beaten
- 1 cup Milk
- 2 Tablespoons Corn Syrup
- ¼ cups Butter, Melted
- 1 Tablespoon Vanilla
- Chopped pecans - optional



In medium bowl, combine flour, sugar, salt, baking powder and cinnamon with a whisk. Whisk well to make sure everything is combined.

In separate large bowl, beat together eggs, milk, corn syrup, butter and vanilla. Stir in flour mixture.

Heat a lightly oiled griddle or frying pan over medium/low heat. Pour about ¼ cup batter onto griddle. Brown on both sides. Sprinkle pecans over uncooked side of pancakes before flipping.

Serve warm with icing drizzled over the top.