



GLUTEN-FREE CINNAMON ROLL PANCAKES

with Vava Vanilla



Servings: 2 People ⌚ 20 Minutes

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Inside Tips: Substitute cream cheese with strained Greek yogurt: to strain Greek yogurt, line a colander with a layer of paper towels or a clean kitchen towel. Pour yogurt into towel-lined colander and cover the top with any excess towel hanging off the sides. Place colander over a bowl or plate and store in the fridge. The towel will absorb excess moisture and will give you a cream cheese-like result after a couple hours.

WHAT YOU NEED

Ingredients

- 1 ¼ cups Vava Vanilla Dilettoso Mix
- 1 Cup Milk (may need to add a little more if batter is too thick)
- 1 Tablespoon Oil of Choice
- 1 Large Egg, Beaten

Cinnamon Filling

- 1/3 Cup Butter (Sub with Vegan Butter)
- 1 Tablespoon Ground Cinnamon
- 1/4 Cup Coconut Sugar (Sub with Brown Sugar)

Cream Cheese Glaze

- 2 Ounces Cream Cheese
- 4 Tablespoons Butter, Melted
- 1 Cup Powdered Sugar
- 1 Teaspoon Vanilla Extract

HOW TO DO IT

1. **PREPARE** the cinnamon filling: in a medium bowl, mix butter, coconut sugar sugar and cinnamon. Scoop the filling into a small zip baggie and set aside. (Set this aside and let it rest for 10 to 15 minutes. You want it just slightly thick).
2. **MAKE** the gluten-free pancake batter: In a medium bowl whisk together the Vava Vanilla Dilettoso Mix. Whisk in milk, oil and egg just until batter is moistened. (a few small lumps are fine).
3. **PREPARE** the cream cheese glaze: in a medium glass or microwave-safe bowl, heat the butter and cream cheese until melted. Whisk together until smooth, then whisk in powdered sugar and vanilla. Set aside.

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HOW TO DO IT

1. **HEAT** & Grease a large skillet or griddle over medium heat. Once hot, pour about 1/2 cup of pancake batter onto the skillet.
2. **SNIP** the corner of your cinnamon filling baggie and squeeze a spiral of the filling onto the top of the pancake. When bubbles begin to appear on the surface, flip carefully with a spatula and cook until lightly browned on the underside, 1 to 2 minutes more.
3. **TRANSFER** pancake to a baking sheet and keep warm in the oven while you make the rest of the pancakes.
4. **SPOON** warmed cream cheese glaze on top of each pancake and enjoy!

Buon Appetito!