



Cinnamon Roll PANCAKES



Ingredients

- 1 ½ cups **Hungry Jack**® Complete Buttermilk Pancake & Waffle Mix (Just Add Water), divided
- 1 cup water, divided
- ¼ cup firmly packed brown sugar
- ½ tablespoon ground cinnamon
- ½ cup **Hungry Jack**® Original Syrup
- 4 ounces cream cheese, softened

Preparation Instructions

Coat griddle or large skillet with no-stick cooking spray. Heat to medium heat (325°F).

Whisk 1 cup pancake mix and ¾ cup water in medium bowl until combined. Let stand 3 minutes. Combine remaining ½ cup pancake mix and ¼ cup water in small bowl. Stir in brown sugar and cinnamon. Place in resealable plastic bag. Let stand 3 minutes. Cut small corner off bag.

Pour scant ¼ cup batter on hot griddle. Drizzle cinnamon batter over pancake in spiral pattern. Cook 1 to 2 minutes. Turn; cook additional 1 to 2 minutes. Repeat with remaining batter.

Beat syrup and cream cheese in medium bowl with electric mixer on medium speed until smooth, if desired. Serve over pancakes.