

Carrot Cake Pancakes



Serves: 12-14



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

2 cups milk
2 eggs
1/4 cup melted butter
2 cups shredded carrots
2 cups flour
2 tablespoons baking powder
1 teaspoon salt
2 tablespoons white sugar
2 tablespoons dark brown sugar
1/2 teaspoon pumpkin pie spice

PREPARATION

1. Pour milk into bowl, add eggs and melted butter. Whisk together lightly until combined.
2. Add shredded carrots, flour, baking powder, salt, sugars and pumpkin pie spice and stir to combine (about 1 minute).
3. Lightly coat pan with non stick cooking spray and place over medium heat.
4. Make pancakes whatever size you prefer and cook until golden brown on both sides.
5. Serve with real maple syrup and top with whipped cream cheese instead of butter.