



Frugal -Cinnamon Swirl Oven Pancake



Serving: 4



Cook Time: 28 mins



Level: Easy



INGREDIENTS

- 1 cup all-purpose flour
- 1.5 tsp baking powder
- 2 Tbsp sugar
- 1 cup milk
- 1 large egg
- 4 Tbsp butter, divided
- 1 tsp vanilla extract
- 1/4 tsp salt
- 1 tsp cinnamon
- 2 tsp brown sugar

PREPARATION

1. Preheat the oven to 425°F.
2. In a large bowl, combine the flour, baking powder, sugar, and salt.
3. In a separate bowl, whisk together the milk, egg, vanilla, and 2 Tbsp melted butter.
4. Pour the bowl of wet ingredients into the bowl of dry ingredients and stir just until everything is combined (avoid over stirring). Let the batter sit for five minutes. Meanwhile, prepare the cinnamon swirl mixture.
5. Combine 1 tablespoon of melted butter with the cinnamon and brown sugar. Set the cinnamon mixture aside. This will be the cinnamon swirl in the pancake batter.
6. Add 1 tablespoon of butter to a 10" oven-safe skillet. Preheat the skillet on the stove top over medium heat until the butter starts to sizzle and foam. Use a brush to spread the melted butter all over the surface and up the sides of the skillet.

PREPARATION (CONT.)

7. Pour the pancake batter into the preheated skillet. Drizzle the cinnamon mixture over the pancake batter and then drag a spoon through the surface to sort of swirl the cinnamon into the pancake batter.
8. Transfer the skillet to the fully preheated 425°F oven and bake for about 18 minutes, or until puffed in the center and slightly golden brown on the outer edges. If you prefer a more browned top to the pancake, you can switch the oven to the broil setting and broil until the desired color has been achieved.
9. Slice the pancake into eight pieces and serve.