

Carrot Cake Pancakes with Maple Cream Cheese Topping

Ingredients for pancakes:

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| ½ cup whole wheat flour | 1 egg |
| ½ cup white enriched flour | 3 tablespoons brown sugar |
| 2 teaspoons baking powder | 1 cup milk |
| ½ teaspoon salt | 1 tablespoon vegetable oil |
| 1 teaspoon cinnamon | 1 teaspoon vanilla extract |
| ½ teaspoon ginger | 1 ½ cups grated carrots |
| ¼ teaspoon nutmeg | |

Ingredients for topping:

4 ounces cream cheese, softened
¼ cup confectioners' sugar
1 tablespoon milk (or a little more for a thinner consistency)
2 tablespoons real maple syrup
½ teaspoon vanilla extract

Directions:

1. In a large bowl, mix together flour, baking powder, salt, cinnamon, ginger and nutmeg.
2. In a small bowl, whisk together egg, brown sugar, milk and vanilla.
3. Add the carrots to the wet mixture and stir. Then add the carrot mixture to the dry ingredients and mix until just incorporated. Let rest for 5 minutes while making the cream cheese topping. Turn on griddle to warm up.
4. Mix the cream cheese until very smooth. (If it is not soft enough, microwave it for 10 seconds at a time at medium power.) Whisk in the confectioners' sugar until there are no lumps. Stir in milk until smooth. Then add maple syrup and vanilla extract and mix well. Set aside.
5. Pour ¼ cup batter onto griddle for each pancake. Once batter begins to bubble on top, turn the pancake over with a spatula to cook the other side.
6. Enjoy these carrot cake pancakes with maple cream cheese topping!

Recipe adapted from combination of recipes for Carrot Pancakes from *Cookie and Kate*, *Joy the Baker*, and *Taste of Home*.

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