

Carrot Cake Pancakes with Cream Cheese Frosting

★★★★★
4.59 from 68 votes

Prep Time

15 mins

Cook Time

15 mins

Total Time

30 mins

Learn how to make my Carrot Cake Pancakes with Cream Cheese Frosting, an amazing over-the-top recipe so you can have your cake for breakfast!

Course: Breakfast

Cuisine: American

Servings: 4

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Ingredients

- 1 ¼ cup (6oz/180g) all purpose flour
- 2 teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon ground cinnamon
- ¼ Cup (1 ½ oz / 45g) brown sugar*
- 1 ¼ cup (10oz/280g) milk
- 1 teaspoon vanilla extract
- 2 cup (5 ½ /150g) carrots, peeled chopped
- 2 tablespoons raisins
- 1 egg
- 2 tablespoons vegetable oil
- **Cream Cheese Frosting**
- ½ pack (4 oz/115g) cream cheese, room temperature
- ¼ cup (2floz/ 115g) cream
- 2 tbsps sugar
- 1 tsp vanilla extract

Instructions

1. In a blender add in chopped carrots and pulse until fine.
2. To the carrots, add the vanilla, egg, milk, raisins and pulse until well blended and the mix turns orange. The mix will get thick.
3. In a large bowl mix together the dry ingredients: flour, baking powder, cinnamon, salt and brown sugar.
4. Add the carrot mixture and oil to dry ingredients and stir to combine. Don't over-mix or your pancakes will end up flat and tough.
5. Heat a griddle to medium heat. It's important to have a steady medium heat for cooking pancakes. When griddle is hot, add a little butter.
6. Scoop a big spoonful of batter onto the griddle. Cook on first side until bubbles form all over the top of the pancake and the edges begin to change color. These bubbles are important to hold up your pancake.
7. Flip pancake and cook 1 to 2 minutes on second side.
8. For the Cream Cheese Frosting: Place the cream cheese, vanilla and sugar in the bowl of your stand mixer or hand mixer.
9. Beat the ingredients until the cream cheese is smooth.
10. Add in the cream and continue to beat until the mix thickens, around 2 minutes.
11. Serve a big dollop of the Cream Cheese Frosting on top of your pancakes, drizzle with maple syrup and sprinkle over some toasted walnuts. Everything combined makes the most incredible stack of pancakes.

Recipe Notes

Brown Sugar: Use white sugar instead if you don't have brown.

If you have any left over, you can always wrap them in foil and heat them up in a low oven.