

# Snickerdoodle Pancakes

written by The Recipe Exchange | August 3, 2016

## **Ingredients**

1 cup all purpose flour  
2 tsp. baking powder  
2 Tbsp. brown sugar  
3 Tbsp. butter, melted  
1 egg  
1 cup milk  
1 tsp. cinnamon  
1 tsp. vanilla extract  
 $\frac{1}{4}$  tsp. of salt

## **Directions**

In one bowl stir flour, baking powder, brown sugar, cinnamon, and salt.

In a separate bowl whisk butter, egg, milk, and vanilla extract until combined.

Add flour mixture to wet ingredients a little at a time until well mixed.

Butter pan and heat by 1/4 cup scoops over medium until golden brown- bubbles will begin popping on the top surface.

Flip and cook until other side is brown.

For an amazing syrup heat  $\frac{1}{4}$  cup maple syrup, 1 Tbsp. butter, and 1 tsp. cinnamon in a small pan until warmed through.

Sprinkle with cinnamon and sugar before serving.