

How to Make Stuffed Pancakes

Pancake Batter
Pastry filling
butter

powdered sugar (optional)
whipped cream (optional)
syrup (optional)



1. Prepared the pancake batter from your favorite recipe or mix. It works best if the batter is a little thin.
2. Preheat a medium skillet to medium heat.
3. Butter the skillet.
4. Pour an evenly round circle of pancake batter on the skillet.
5. Let it cook until little bubble form, then pop, and the indentation stays on the batter.
6. Press a small amount of pastry filling on half of the pancake, making sure not to get too close to the edges and not to overfill it. A little goes a long way and it will get pushed as you fold over the pancake.
7. Fold the uncooked pancake over the filling. The raw batter should touch each other once folded and then continue to cook and seal itself.
8. Put on a lid to help the pancake cook through. Flip as needed to keep the browning even.
9. Let it cook until all the batter looks cooked through.
10. To serve, dust the pancake with powdered sugar, pour on a little syrup, and top with whipped cream.

Flavors to Try:

- Baked Apple Pancakes with Apple Filling
- Pumpkin Pie Pancakes with Cream Cheese Filling
- Gingerbread Pancakes with Lemon Filling
- Cinnamon Chip Pancakes with Apple Filling
- Cinnamon Chip Pancakes with Cream Cheese Filling
- Raspberry Sour Cream Pancakes with Raspberry Filling
- Blueberry Cream Cheese Pancake with Blueberry Filling
- Bluttermilk Pancakes with Cherry Filling
- Chocolate Chip Pancakes with Chocolate Bavarian Cream Filling