

Caramel Pecan Banana Cream Cheese Pancakes

2 cups vanilla pudding
2 cups (or 2 8 oz pkgs) cream cheese

Pancake batter

2 Tbsp. honey-roasted pecans

1 banana, sliced (optional)

Caramel sauce

Powdered sugar

Whipped topping

I made this pudding, measured out 1 cup, added an 8 oz block of softened cream cheese, and whisked the mixture till smooth.

Pudding recipe:

1/3 c. flour

1/2 c. white sugar

2 c. milk (always use whole milk, it turns out much better)

2 tsp. butter

1 tsp. vanilla

1/8 tsp. salt

3 egg yolks, slightly beaten

Combine filling ingredients and cook in heavy saucepan over medium heat until thick, stirring often.

For the pancake batter, I used my regular pancake recipe here:

Pancakes

2 cups flour

2 Tbsp. sugar

2 tsp. baking powder

1 tsp. soda

1/2 tsp. salt

2 eggs

2 cups buttermilk

1/4 cup butter (melted)

Mix first 5 ingredients together. Lightly beat eggs, buttermilk, and butter in a separate bowl.

Add milk mixture to flour mixture all at once and stir until just combined (should be a little lumpy and quite thick).

For the honey-roasted pecans, I took regular pecans, tossed them with some honey (approx 1/2 cup pecans w/ 1 Tbsp. of honey) and baked them at 350 for about 15 min.

For the caramel sauce, I put 1 cup of sugar in a kettle (dry). Stir over medium heat and eventually it turns to a tan liquid! I should've timed it, I'd say it took maybe 7-10 minutes. After it's all liquid, add 6 Tbsp. butter and stir.

Remove from the heat and slowly stir in 1/2 cup heavy whipping cream. Whisk till smooth. Pour into a different container to cool. Note: That sugar is easy to burn! I made the caramel sauce twice because the first time, I stirred it intermittently while doing other stuff and burned it a little. I didn't know it was burned till I tasted it, it wasn't bad, it just had a tiny bit of a burnt flavor. The second time, it turned out perfect and was actually a shade lighter in color.

Now, the fun part... we've got it all ready to go here:

Pour batter into the frying pan like usual. I always do 3 pancakes in my frying pan because that's what fits the best. So, instead of a stack of 2 big ones like Bob Evans does, I made a stack of 3 smaller ones. And yeah, sometimes they get too big and run together, so my pancakes don't always turn out round. Put a few banana slices and some pecans on top.

Flip pancakes as usual (and sometimes a banana slice may go flying off).

When done, put a pancake, bottom side up, onto a plate.

Spread a couple spoonfuls of the pudding mixture on top. Put another pancake on top. Spread some more pudding mixture on and drizzle with caramel. Put the 3rd pancake on top, drizzle with more caramel, sprinkle with powdered sugar, and add a dollop of whipped topping.

If it looks too complicated, you could buy caramel sauce, use regular pecans, and use instant pudding. But, it's so worth it to do it from scratch, especially the pudding!!!! (In my mind, I'm adding about 20 more exclamation marks about the pudding.)