

Cinnamon Spice Holiday Pancake Recipe

Bring cozy, festive flavors to life with this foolproof recipe designed for the JennAir griddle.

Ingredients:

- 2 cups all-purpose flour
- 2 tbsp brown sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 tsp ground cloves
- 2 large eggs
- 2 cups buttermilk
- 1/4 cup unsalted butter, melted
- 1 tsp vanilla extract

Optional Toppings:

- Maple syrup
- Powdered sugar
- Candied pecans
- Whipped cream
- A sprinkle of cinnamon sugar for extra caramelization on the griddle

Instructions:

1. **Preheat the Griddle:** Set the JennAir chrome-infused griddle to medium heat. Its even heating means every pancake will cook uniformly—no hot spots, no guesswork.
2. **Mix the Dry Ingredients:** In a large bowl, whisk together flour, sugar, baking powder, baking soda, salt, and spices.

3. **Combine the Wet Ingredients:** In a separate bowl, whisk eggs, buttermilk, melted butter, and vanilla. Pour the wet ingredients into the dry and stir until just combined (a few lumps are okay).
4. **Grease the Griddle (Optional):** If desired, lightly butter the surface for an added golden finish.
5. **Cook the Pancakes:** Ladle batter onto the griddle. If using cinnamon sugar, sprinkle it on top before flipping to create a caramelized crunch. Cook 2–3 minutes per side or until golden and cooked through.
6. **Serve Warm:** Stack, drizzle with syrup, and top with your favorites. Gather your loved ones around—these are too good to eat alone.