

Carrot cake cream cheese pancakes

Ingredients

- 1 Carrot
- 100 grams Cheese, Cream
- 4 Eggs
- 1 teaspoon Cinammon
- 0.5 teaspoon Ground nutmeg
- 0.5 teaspoon Mixed spice
- 2 tablespoon Butter, salted

Instructions

Heat oven to 100 degrees celcius.

Grate carrot and add to food processor. Add all other ingredients except for the butter and blend until well mixed.

Heat a non-stick fry pan over medium heat and add one quarter of the butter until melted. Use a ladle to ladle out pancakes, cooking for 3-4 minutes until bubbles appear on the top. The pancake will be more dense than a normal flour-based one. Flip and cook a further 1-2 minutes. Remove to a warm oven. Repeat until you have around 8 pancakes (enough for two each).

Serve with blueberries and coconut or Greek yoghurt.