

Cinnamon Condensed Milk Pancakes

A delightful pancake recipe using strained milk, cinnamon, and condensed milk for a sweet twist.


20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1/2 cup strained milk from failed custard
- 1/4 cup water
- 1/2 cup all-purpose flour
- 1 tsp cinnamon
- 2 tbsp condensed milk

Steps

- 1 In a mixing bowl, combine strained milk, water, flour, and cinnamon. Mix until smooth.
- 2 Heat a non-stick pan over medium heat and pour a ladle of batter onto the pan.
- 3 Cook until bubbles form on the surface, then flip and cook the other side until golden brown.
- 4 Serve the pancakes drizzled with condensed milk.