

Cinnamon Milk Pancakes


20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- ☐ 1 cup strained milk from failed custard
- ☐ 1/2 cup all-purpose flour
- ☐ 1/2 teaspoon cinnamon

Transform failed custard milk into delicious pancakes with a hint of cinnamon.

Steps

- 1 In a bowl, mix strained milk, flour, and cinnamon until smooth.
- 2 Heat a non-stick pan over medium heat.
- 3 Pour 1/4 cup of the batter onto the pan.
- 4 Cook until bubbles form on the surface, then flip and cook the other side until golden brown.
- 5 Repeat with the remaining batter.
- 6 Serve warm and enjoy!