

# A Recipe From *tikkido*

## Carrot Cake Pancakes

<https://tikkido.com/blog/carrot-cake-pancake-recipe>

### Ingredients:

- 3 Cups grated carrots
- 2 Tablespoons butter, melted
- 1 Cup sugar
- 2 teaspoons salt
- 2 teaspoons cinnamon
- 1/4 teaspoon freshly grated nutmeg
- 2 Tablespoons baking powder
- 2 eggs, beaten
- 3 Cups flour
- 2 ½ cups milk
- 2 Tablespoons oil

### Instructions:

1. Sautee grated carrots in the two tablespoons of butter until carrots are soft.
2. Combine sugar, oil, milk, and beaten eggs.
3. In a separate bowl, combine dry ingredients.
4. Mix wet ingredients, dry ingredients, and sauteed carrots together.
5. Cook on a slightly cooler than usual griddle. (I set my electric griddle to 300 degrees rather than the 350 I usually use for pancakes.

