

# Cinnamon Carrot Cake-Pancakes with Coconut-Caramel Apple Topping

A spicy cinnamon twist with pure Americana in a warm apple pie. This unique autumn inspired dessert is finished off with a house-made cream cheese frosting.



# CINNAMON CARROT CAKE-PANCAKES WITH COCONUT-CARAMEL APPLE TOPPING



DIRECTIONS:



YIELD: 3 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Foodservice	3 each	Sara Lee IW Carrot Cake	1.95	8645	
	3 cups	Pancake Batter, Prepared	.66		
Ventura Foods	¼ lb.	SunGlow European Style Butter Blend	.36	16953-SNG	
Dole	9 oz.	IQF Apples, Sliced	1.17	100-71202-1511-8	
	1 Tbsp.	Ground Cinnamon	.10		
	¼ cup	Brown Sugar	.15		
	6 oz.	Candied Pecans, Prepared	.80		
	2 oz.	Toasted Coconut, Shredded	.35		
Conagra Foodservice	2 oz.	Reddi-wip Real Cream Topping	.51	7027249138	

## FOOD COST CALCULATOR

Menu Price \$	\$20.07
Total Cost \$	\$6.05
Cost Margin %	30%
Net Profit \$	\$14.02

\*Approximate ingredient costs & gross profit



Recipe Created by:  
**Chef Jason Hooker**

1. Thaw carrot cake portions in refrigerator overnight. Unwrap portions then crumble into prepared pancake batter. Mix thoroughly.
2. Melt ½ of the SunGlow over medium low heat. Add apples, cinnamon and brown sugar. Stirring often, cook until apples start to caramelize.
3. Add remaining SunGlow to griddle and distribute evenly. Portion pancake batter into 6 - 7" circles. Cook until edges crisp, flip and cook other side for the exact same time.
4. Portion 2 pancakes per serving, top with 1/3 of the apple mixture. Garnish with pecans, coconut and whipped cream topping.