

Pineapple Upside-Down Pancakes

Created by: Gavin & Karen of [Couple in the Kitchen](#) using Kerbey Lane Cafe Buttermilk Pancake Mix

INGREDIENTS

Kerbey Lane Buttermilk Pancake Mix (whole package)

2 eggs

1 1/3 cup water

1 tablespoon cinnamon

1 can of pineapple slices

1 jar of maraschino cherries

Sprinkles of brown sugar

1 cup powdered sugar

1-2 tablespoons water

Vanilla extract, to taste

INSTRUCTIONS

1. Make the Kerbey Lane buttermilk pancake mix as directed (eggs, water, pancake mix). Add 1/2 tablespoon of cinnamon to the batter.
2. Grease a hot griddle and start by placing a pineapple ring on the griddle. After about a minute, sprinkle with brown sugar and flip it so the sugar side is down on the griddle. Add a maraschino cherry in the center of the pineapple ring. Ladle the pancake batter directly over the pineapple ring. Cook like a traditional pancake, carefully flipping once you see large bubbles emerging.
3. Mix together one cup of powdered sugar with a tablespoon or two of water, until your glaze reaches a desired consistency. Add a few drops of vanilla extract to the glaze and stir.
4. Drizzle the icing glaze on the pancakes and serve while hot!