

Clearing the Way

**Thank you for supporting the
Ending Homelessness Breakfast!**

We look forward to "seeing" you on
Thursday, November 18 at 8:30 a.m.!

Join us on our event website:

<https://thelordsplace.org/welcome-to-ehb/>

**If you would like
to cook an
agency-inspired
breakfast for the
event, we have
the perfect
recipe for you!**



**Your pancakes are an original recipe
created by The Lord's Place Joshua
Catering's Chef, Robert Coleman.**

What's cooking for breakfast?

The Lord's Place 14th Annual Ending Homelessness Breakfast is featuring something sweet - **Cinnamon Swirl Pancakes!** Created by our very own Chef Robert Coleman, this is a deliciously simple dish for those who wish to try their hand at creating their own! Use this shopping list and directions to prepare these delicious pancakes for your breakfast.

CINNAMON SWIRL PANCAKES

Grocery List

- 2 cups of pancake batter mix (Bisquik works well)
- 2 eggs
- 1 cup of milk
- 8 tablespoons of unsalted butter
- 1/2 cup light brown sugar
- 1/2 tablespoon of cinnamon
- 2 oz (1/4 cup) of cream cheese
(set out to reach room temperature)
- 1 cup of powdered sugar
- 1/2 teaspoon of vanilla extract

It's all in the prep work!

To make the pancake batter, combine batter mix with milk and eggs. Be careful not to over-mix! Set to the side.

Next, prepare the *Swirl Sauce* by melting the butter. Add in the brown sugar and cinnamon until they are dissolved. Pour the mixture into a squeeze bottle if you have one.

Time to make the Frosting! Combine the cream cheese, sugar, and vanilla extract until smooth. Set to the side.

Let's get cooking!

Place 1/4 cup of your pancake batter on a heated griddle. Swirl in some of the cinnamon sauce on the top of the pancake (but be careful not to go over the edge of the pancake with this sauce).

Cook until complete, and repeat until you run out of pancake batter.

Once the pancakes are finished cooking, pour the frosting over the top, grab your fork and knife, and enjoy!

