

THE WAY THE COOKIE CRUMBLES



Carrot Cake Pancakes (slightly adapted from the *Joy the Baker Cookbook* via Smitten Kitchen)

Makes about 12 to 16 4-inch pancakes

Jokes about cream cheese frosting for breakfast aside, these aren't much of an indulgence. There is no fat in the pancakes themselves beyond what's used to cook them, and there's cream cheese but not butter in the topping. The sugar in the topping is fairly restrained, with plenty of milk to keep it loose and sauce-like. And, of course, each serving contains about one small carrot.

Pancakes:

1 cup (4.8 ounces) all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon table salt
½ teaspoon ground cinnamon
½ teaspoon freshly grated nutmeg
⅛ teaspoon ground ginger
1 large egg
2 tablespoons packed brown sugar
1 cup buttermilk
1 teaspoon vanilla extract
2 cups finely grated carrots (from about ¾ pound bundle whole carrots)
oil

Cream cheese topping:

4 ounces cream cheese, at room temperature
¼ cup (about 1 ounce) powdered sugar
4 tablespoons milk
½ teaspoon pure vanilla extract

1. In a large mixing bowl, stir together the flour, baking powder, baking soda, salt, and spices. In a separate mixing bowl, whisk the egg until thoroughly combined, then add the sugar, buttermilk, and vanilla. Stir the carrots into the wet ingredients, then add the wet ingredients to the dry ingredients. Whisk gently until the batter is mostly mixed but still contains small lumps of flour. Let the batter rest while the pan heats, about 5 minutes.

2. Heat a 12-inch non-stick skillet or a griddle over medium heat. Add about a teaspoon of oil and spread it over the bottom of the pan. Spoon 2 tablespoons of pancake batter onto the hot griddle. When the pancakes are golden brown, after about 2-3 minutes, flip to cook the other side another 2-3 minutes. Keep warm in oven heated to 200 degrees.

3. To make the cream cheese topping: In a small bowl, beat or whisk the cream cheese until fluffy and smooth. Add the powdered sugar, milk, and vanilla; mix until smooth.

3. For the sauce: In a medium saucepan over medium heat, heat the oil until it runs like water when the pan is tilted. Add the onion; cook, stirring occasionally, until it just starts to brown around the edges, about 8 minutes. Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add the ketchup, chile, lemon juice, raspberries, Worcestershire sauce, mustard, salt, and pepper. Bring to a simmer, then reduce the heat to low, cover, and cook for 10 minutes. Puree, either with an immersion blender in the saucepan or by transferring the sauce to a blender.

4. When the brisket is tender, either slice it or shred it, leaving behind large chunks of fat. Layer brisket, sauce, brie, and Monterey jack cheese in the tortillas (plus Hatch green chile and avocado if you can't imagine tacos without them). Serve immediately.