**INGREDIENTS**

**Pancakes:**
* 1 cup of all-purpose flour
* 1 tsp baking powder
* 1/2 tsp baking soda
* 1/2 tsp table salt
* 1/2 tsp ground cinnamon
* 1/2 tsp nutmeg
* 1/8 tbsp ginger
* 1 egg
* 2 tbsp of packed brown sugar
* 1 cup of buttermilk
* 1 tsp vanilla extract
* 2 cups of grated carrots
* 3 tbsp butter

**Cream Cheese Topping:**
* 4 ounces of cream cheese
* 1/4 cup of powdered milk
* 2-3 tbsp milk
* 1/2 tsp vanilla extract
* cinnamon

**INSTRUCTIONS**

**Cream Cheese Topping:**
Beet cream cheese in a small bowl. Add sugar, milk, cinnamon, vanilla, and beat together.

**Pancakes:**
1. Take a large bowl and whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.
2. Take another small bowl and mix the egg, brown sugar, buttermilk, and vanilla.
3. Now add the carrots and mix it with the dry ingredients.
4. Next, melt about 1 tbsp butter over medium heat in a pan.
5. Take a ladle full of pancake batter and pour it into the pan.
6. Flip once and let it cook till the pancakes are brown on both sides.
7. Serve with cream cheese topping.