

Red Velvet Pancakes



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 2

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients

- 1 cup of All Purpose Flour
- 1 tsp of Baking Powder
- 1/4 tsp of Salt
- 2 Tbsp of Cocoa Powder
- 2 Tbsp of Granulated Sugar
- 1 Egg
- 1 cup of Buttermilk
- 1/2 tsp of Vanilla Extract
- 2 Tbsp of Unsalted Butter, melted
- Red Food Coloring

For the Glaze:

- 3 oz of Cream Cheese, softened at room temperature
- 1/2 tsp of Vanilla Extract
- 1/2 cup of Confectioner's Sugar
- About 2 to 3 Tbsp of Whole Milk

1) In a large bowl, mix together the flour, sugar cocoa powder, baking powder and salt, set aside.

2) In a separate bowl, whisk together the buttermilk, egg, vanilla and melted butter.

3) Pour the wet mixture into the dry and mix until combined. You might have to add another touch of buttermilk so keep some on hand.

4) Preheat a nonstick griddle over medium heat, ladle your batter using a 1/3 cup measuring cup.

5) Cook the pancakes for a few minutes on each side or until fully cooked through, set aside while you make the glaze.

6) In a large bowl, mix together the cream cheese and vanilla extract, add the sugar, slowly get it incorporated into the cream cheese (use a spatula for this, its easier than a whisk) and slowly add the milk while constantly mixing until you achieve your desired consistency.

7) Stack a few pancake and drizzle some of the glaze over top!

