

Red Velvet Heart Pancakes →

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Pancakes

- 1½ cups flour
- 2 tablespoons cocoa powder
- 2 tablespoons sugar
- 1/3 cup powdered sugar
- 1½ teaspoons baking powder
- ½ teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1½ cup buttermilk
- 2 eggs
- 1 teaspoon vanilla
- 1 tablespoon red food coloring
- 4 T melted butter, melted
- 2 tablespoons white vinegar

Cream Cheese Topping

- 4 oz cream cheese, softened
- 1/4 cup powdered sugar, sifted
- 1 t vanilla
- Milk if needed for consistency



DIRECTIONS:

1. Combine all ingredients for cream cheese topping and set aside.
2. Mix all of the dry ingredients together in a large bowl. Whisk thoroughly to combine until all lumps are gone.
3. In a separate bowl, thoroughly mix the buttermilk, eggs, vanilla, vinegar, and food coloring. Make a well in the center of the dry ingredients and add the buttermilk mixture. Stir until mostly combined.
4. Add in the melted butter and fold gently to mix.
5. Pre-heat skillet or griddle over medium heat or 320° and then spray. Do not let the skillet get too hot.
6. Fill bottle with mix and use it to create a heart shaped pancake in the skillet. Cook until bubbles form on the top and flip to cook the other side. .
7. Serve with cream cheese topping and syrup.