

Red Velvet Pancakes

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Red Velvet is a decadent, to die for dish that makes any meal memorable, so why not bring it to the breakfast table in the form of these Red Velvet Pancakes? Fluffy, light, and bursting with flavor, these pancakes are sure to be a huge hit. Surprise your honey with breakfast in bed on Valentine's day, and you'll have a meal like no other.

Ingredients:

½ c. marscapone cheese

¼ c. creme fraiche

2 Tbsp sugar

½ tsp lemon zest

1 c. flour

1 tsp baking powder

¼ tsp baking soda

¼ tsp salt

3 Tbsp white sugar

2 Tbsp unsweetened cocoa powder

¾ c. buttermilk

¼ cup creme fraiche

1 Tbsp red food coloring

1 tsp vanilla extract

3 Tbsp butter, melted

Directions:

1. Prepare marscapone glaze by whisking together marscapone cheese, ¼ c. creme fraiche, 2 Tbsp sugar, ½ tsp vanilla extract and lemon zest in a bowl until smooth. Set aside.

2. In large bowl whisk together flour, baking powder, baking soda, salt, 3 Tbsp sugar, and cocoa powder together. Set aside.

3. In medium bowl combine egg, buttermilk, ¼ c. creme fraiche, red food coloring, and 1 tsp vanilla extract. Add to flour and stir until just moistened. Add melted butter and combine until only slightly lumpy, adding more buttermilk if necessary.

4. Heat a lightly oiled griddle over medium heat. Drop batter by ¼ cupfuls onto griddle and cook until bubbles form and edges are dry. Flip and cook until lightly browned on other side. Repeat until all batter is used. Serve hot, topped with marscapone glaze.

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