

Red Velvet Pancakes

 theglamorousgourmet.com/blog/red-velvet-pancakes

Author: Stephanie Miskew | The Glamorous Gourmet

Makes: 8 pancakes

Ingredients

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 tablespoons unsweetened cocoa powder
- 1 extra large egg
- 3/4 cup buttermilk
- 1/4 cup sour cream
- 1 tablespoon red food coloring
- 1 teaspoon pure vanilla extract
- 3 tablespoons melted butter, plus additional for cooking pancakes
- Whipped cream (optional)
- Sliced fruit (optional)
- Maple Syrup (optional)
- Confectioner's sugar (optional)

Instructions

1. Whisk flour, baking powder, baking soda, salt, sugar and cocoa powder in a bowl. Sift if necessary to remove lumps.
2. In a larger bowl, beat the egg with buttermilk, sour cream, food coloring and vanilla extract until smooth.
3. Slowly whisk in the flour mixture, adding melted butter in gradually. Whisk until all lumps are out.

4. Melt 2 Tablespoons of butter in a large nonstick pan over medium-low heat. Drop in batter 1/4 cup at a time to form pancakes. Add additional butter for each batch of pancakes.
5. Flip pancakes when bottoms are set and bubbles form on top. Cook until firm and fluffy.
6. Serve the pancakes warm with a side of bacon and a dusting of confectioner's sugar, whipped cream, sliced fruit and/or maple syrup.