

# Red Velvet Pancakes

## Ingredients

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- 2 cups all-purpose flour
- 1 tablespoon unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- Fine salt
- 2 large eggs
- 3/4 cup granulated sugar
- 1 1/4 cups buttermilk
- 1/2 cup melted and cooled unsalted butter, plus more for griddle
- 2 teaspoons red food coloring
- 1 teaspoon pure vanilla extract
- 1 teaspoon apple cider vinegar
- Powdered sugar, for dusting



## Directions

- 1)** Sift the flour, cocoa powder, baking soda, baking powder and 1/2 teaspoon salt into a large bowl.
- 2)** Beat the eggs and granulated sugar in a medium bowl until pale yellow; beat in the buttermilk, melted butter, food coloring, vanilla and vinegar.
- 3)** Add the egg mixture to the flour mixture and fold just until incorporated.
- 4)** Heat a griddle or large nonstick skillet over medium-low heat. Lightly coat the hot skillet with melted butter.
- 5)** Pour 1/4-cupfuls of batter on the hot skillet, spaced evenly apart; use a spatula to spread out slightly if needed. Cook until bubbles begin to pop on the surface, about 3 minutes.
- 6)** Carefully flip and cook until the bottoms are set and the pancakes are cooked through, 1 to 2 minutes longer. Repeat with the remaining batter.
- 7)** Place a cookie cutter or other stencil on top of each pancake. Place powdered sugar in sifter or mesh sieve. Dust the top of each pancake with sugar and remove cookie cutter to reveal design.