



breakfast • brunch • lunch

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Red Velvet Pancakes

(we suggest using a prepared pancake mix on our recipes)

1 1/2 cups prepared pancake batter

2 eggs

3 tbsp melted salted butter

2 tbsp canola oil

1/2 cup water

2 cups red velvet cake mix

Cream Cheese Frosting

16 ounces cream cheese

1/2 tsp. lemon juice

2 cups Confectioners Sugar

1/2 cup softened Butter

1 tsp vanilla

Combine eggs, butter, oil and water. Beat with a whisk until liquid is well combined and foamy. Add red velvet mix and pancake batter. Mix with a whisk until combined...do not over beat (batter should be lumpy). Set batter aside for 20-30 minutes before cooking. Drop about 2 oz. of batter on a hot, greased griddle. Cook until bubbly, a little dry around the edges, and lightly browned on the bottom; turn and brown the other side. Do not pat down pancakes or they will flatten. Serves 3.