



Noreen's Kitchen

Red Velvet Pancakes with

Cream Cheese Icing Drizzle

Ingredients

3 cups all purpose flour

1 cup whole milk

1 cup buttermilk

1 cup vanilla flavor Greek yogurt

1/2 cup cocoa powder

3 teaspoons baking powder

1 teaspoon salt

3 tablespoons granulated sugar

1 teaspoon vanilla extract

3 eggs

1 cup beet juice

1 teaspoon red food coloring (optional)

Icing Drizzle

1 brick (8 ounces) cream cheese, softened

4 tablespoons butter, softened

1/4 cup whole milk

1 teaspoon vanilla extract

1 cup powdered sugar

Step by Step Instructions

Combine dry ingredients in a large bowl and whisk together to combine.

Add milk, buttermilk, yogurt and eggs and whisk well, being sure to scrape down with a spatula to get everything incorporated fully.

Add half of the beet juice and stir well. Continue adding beet juice until your batter reaches the desired color and consistency you prefer for pancakes. I used 1 cup of beet juice. I do not like my pancake batter too thick.

If desired, add additional artificial food color to attain the color level you prefer.

Cook pancakes as usual on a hot griddle, dropping approximately 1/4 cup of batter per pancake and cooking until small bubbles appear on the surface and the edges begin to dry out. Then flip and cook for an additional 30 to 45 seconds before removing to a plate.

To make the cream cheese icing drizzle: Combine cream cheese and butter in a bowl and beat with a hand mixer until light and fluffy.

Add in vanilla and milk and blend to incorporate.

Add powdered sugar and beat well. You should have a drizzling consistency. You can add more milk if you like to reach the proper flow.

To serve, place a few pancakes on a plate and pour over the cream cheese icing drizzle. Tastes like dessert or a decadent breakfast for a great holiday or celebration!

Enjoy!