

Red Velvet Pancakes
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The Loveless Café, Nashville's famous down-home spot, is best known for biscuits, but we love its festive pancakes.

Makes: 24 pancakes
Hands-On Time: 35 minutes
Total Time: 50 minutes, including butter

2 cups all-purpose flour
1 cup powdered sugar
½ cup unsweetened cocoa
1-1/2 tsp. baking powder
½ tsp. baking soda
½ tsp. salt
1-1/2 cups buttermilk
2 large eggs
½ cup granulated sugar
2 tbsp. red liquid food coloring*

Sweet Cream-Cheese Butter

Garnish: powdered sugar

Sift together first 6 ingredients into a large bowl. Whisk together buttermilk and next 3 ingredients in another bowl. Gradually stir buttermilk mixture into flour mixture just until dry ingredients are moistened.

Sweet Cream-Cheese Butter
Hands-On time: 15 minutes
Total Time: 15 minutes

Beat **1 (8-ounce) package of cream cheese**, softened and **1 cup butter, softened**, at medium speed with an electric mixer until creamy. Gradually add **3 cups powdered sugar**, beating at low speed until blended after each addition. Add **1 tsp. vanilla extract**, beating until blended. Makes 4 cups.

Donna's Note: I recommend sifting the powdered sugar before adding to cream cheese to ensure a creamy consistency.

Pour about ¼ cup batter for each pancake onto a hot buttered griddle or large non-stick skillet. Cook 3 to 4 minutes or until tops are covered with bubbles and edges look dry and cooked. Turn and cook 3 to 4 minutes or until done. Place in a single layer on a baking sheet and keep warm in a 200° oven up to 30 minutes.

Note: When using a griddle, heat it to 350°.

Tip: For tender pancakes, don't overmix the batter; it should be lumpy

*I use LorAnn Oils Red Velvet Bakery Emulsion available at [Michaels](#), [Amazon](#) and [LorAnn Oils](#).