

Red Velvet Pancakes with Cream Cheese Glaze



If you want to be a hero for your kids, your man, or actually, even just yourself, then I would highly recommend making these pancakes. I love me some red velvet cake, and now I have an excuse to have them for breakfast? I am in!

1 cup all-purpose flour
1 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
3 Tbs white sugar
2 Tbs unsweetened cocoa powder
1 large egg, lightly beaten
3/4 cup buttermilk
1/4 cup sour cream
3 Tbs unsalted butter, melted
1 Tbs red food coloring
1 tsp vanilla extract
3 Tbs chocolate chips

For Cream Cheese Glaze:
4 ounces cream cheese, softened
1 cup powdered sugar, sifted
1 teaspoon vanilla extract
1 tablespoon milk

Mix wet ingredients together and then add dry ingredients.
Pour desired amount onto a hot skillet that has been sprayed with cooking spray, or butter.
Top with glaze and chocolate chips.
Makes 8-10 pancakes.