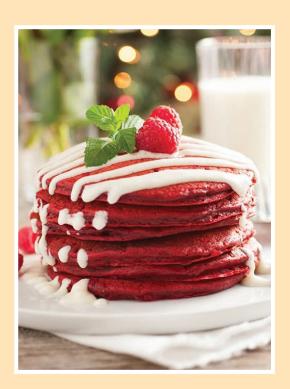
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Red Velvet Pancake

INGREDIENTS

Refined flour	100 g
Granulated sugar	50 g
Baking powder	5 g
Baking soda	2 g
• Salt	5 g
• Large egg	1
 Reduced-fat buttermilk or lowfat milk 	250 ml
 Unsalted butter, melted 	30 g
Vanilla extract	15 ml
 Red food coloring 	5 g
Heart Christmas theme applie autters	

Heart - Christmas theme cookie cutters (Santa/Xmas tree/Holly/Candy or any cookie cutters [optional])



PROCEDURE:

- 1. Combine flour, sugar, baking cocoa, baking powder, baking soda and salt in large bowl; stir well.
- 2. Whisk egg, buttermilk, butter, vanilla extract and food coloring together in large bowl. Add to flour mixture; stir to combine. Allow mixture to sit for 5 minutes (this produces soft pancakes).
- 3. Heat nonstick pan or griddle over medium heat. Brush with a little oil or butter. Add a small ladle full batter to skillet. Cook for about 2 minutes or until bubbles start to form on top. Flip and cook for 1 to 2 minutes or until bottom is lightly browned. Use the oil brushed cutters if fancy shape desired. Pour inside the cutter.
- 4. Serve immediately with powdered sugar, melted butter and maple syrup on the side along with fresh seasonal berries to top. Decorate with Christmas symbols of Santa Claus, Tree, Wreath, Bells, Candy Stick, Mistletoe, Holly etc on the plate.

