

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 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.



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