

## RED VELVET PANCAKES

- 14 cups cool water
- 2 cups chocolate syrup
- 1/4 cup red food coloring
- 1 5-lb box Gold Medal Complete Buttermilk Pancake Mix
- Half of a 2.5 lb box Gold Medal Devil's Food Cake Mix

1. Pour water, chocolate syrup and food coloring in mixing bowl.
2. Add pancake and cake mixes. Whisk on low speed about 1 minute or until batter is blended and smooth.
3. Stop mixer, scrape bowl and whisk 1 minute longer.
4. Deposit 2 oz batter on preheated griddle set at 350°F. Grill 60-90 seconds on each side or until puffed and edges begin to dry. Turn only once.

## ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Breakfast</a> , <a href="#">Brunch</a> , <a href="#">Desserts</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Serving Size</b>	120 pancakes