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

Course Breakfast, Brunch, Desserts

Cuisine <u>American</u>

Serving Size 120 pancakes