

Red velvet pancakes (Desserts)



Preparation

Sift the flour into a bowl and add the baking powder and bicarbonate of soda. Then add the salt and sugar. Melt the butter in a bain marie. Add the egg, milk and melted butter to the other ingredients, whisking until the mixture is smooth. Add the red food colouring and mix well. Then let it rest for half an hour at room temperature. Heat a non-stick frying pan over a low heat and add two tablespoons of batter to the pan without touching the pan to form two circular pancakes. After a while they will form small holes in the surface and the pancake will begin to solidify. Turn the pancake over to cook the other side. With the remaining mixture make more pancakes in the same way. Prepare the cream cheese: beat the cheese until creamy, add the icing sugar, stirring constantly, and finally add the cream. Whisk everything together until you have firm, smooth paste. Stack the pancakes one on top of the other (you decide how many you would like for each person) and add the whipped cream to the top. Finally, pour plenty of maple syrup over everything.

Tips

To make your red velvet pancakes softer, avoid mixing the batter too much: it should in fact be a bit grainy.

Trivia

The red velvet pancakes are tasty treats from the United States which, increasingly, are becoming stand out specialties for Valentine's Day.

Information

Preparation 15 minutes

Total Time 15 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Milk 200 millilitres

Plain flour 120 grams

Eggs 1 unit

Butter 30 grams

Sugar (1 tablespoon of sugar)

Baking powder (1 teaspoon of baking powder)

Salt (Half a teaspoon of salt)

Baking soda (A pinch of bicarbonate of soda)

Food colouring (Red food colouring, to taste)

Maple syrup

Stuffing

Cream cheese 70 grams

Icing sugar 30 grams

Whipping cream 70 millilitres