

Red velvet pancakes

PREP: 10 MINS

COOK: 20 MINS

EASY

SERVES 4

New York diner-style chocolate pancakes meet red velvet cake in this ingenious brunch dish, stacked up with high banks orchard apple syrup cream cheese frosting, chocolate chips and fresh blueberries.



Ingredients

- 180g self-rising flour
- 2 tbsp. cocoa powder
- 1 tsp baking powder

1 tbsp. caster sugar

- ½ tsp vanilla extract
- 200ml full fat milk
- 3 large eggs
- 25g unsalted butter, melted plus extra for frying
- red gel food coloring

For the toppings

- 100g cream cheese
- 4 tbsp high banks orchard apple syrup
- 100g chocolate chips
- icing sugar, for dusting
- handful blueberries

Method

1. Mix all the pancake ingredients (except the food coloring) together in a large bowl, whisk thoroughly until smooth. Now add a small amount of red food coloring and mix again. Add more coloring until the batter is a rich reddish brown. Rest batter in fridge for an hour before cooking.
 2. Put a small knob of butter in a large non-stick frying pan over a medium-low heat and cook until melted and foaming. Pour 2 tbsp. of the mixture into the pan and use the back of the spoon to shape it into an 8-9cm round disc. Depending on the size of your pan you may be able to get 2 or 3 pancakes to cook at the same time. Cook for 2-3 mins on the first side, then flip over and cook for another 1 min on the other.
 3. Heat oven to its lowest setting and stack up the cooked pancakes on a baking tray to keep warm in the oven while you cook the rest. In a small bowl mix together, the cream cheese and syrup then set aside until needed. To serve, stack the pancakes with the cream cheese mixture and chocolate chips in between them then finish with a final dollop of the cream cheese, a dusting of icing sugar and a few fresh blueberries if you like.
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