



## Red Velvet Pancakes made with Nutella®

Breakfast | Breakfast | All year round

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5 lb (full bag) Krusteaz® Professional Buttermilk Pancake Mix

¾ cup unsweetened cocoa powder

96 oz (12 cups) cool water

2 oz (¼ cup) vanilla extract

Red Food Coloring, to desired color

16 oz. Nutella®

2-¾ cups heavy cream

For whipped cream:

Whip cream on high speed until stiff peaks form. Keep refrigerated until ready to use.

For pancakes:

Place water and vanilla in mixing bowl. Add mix and cocoa powder. Using a wire



whip, mix on low speed 30 seconds. Scrape bowl. Continue to mix on low speed 30 seconds. Stir in red food coloring,  $\frac{1}{2}$  teaspoon at a time, until batter is desired color. Using a #20 scoop, scoop approximately 1.4 oz batter onto greased, preheated 365°F - 375°F griddle. Cook 1  $\frac{1}{4}$  - 1  $\frac{1}{2}$  minutes per side. Turn only once. Spread Nutella® on top of each pancake. Serve immediately with ribbon of Nutella® then dollop of whipped cream.

**Yields:** 105- 4-inch pancakes

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