Two-Tone Heart-Shaped Pancakes

Ingredients

- 2 cups Original Complete Mix
- 1 ½ cups water
- Red food coloring
- Original Syrup
- Sliced strawberries

PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
15 min	10 min	25 min	12

How to make it

- Preheat griddle to 375°F or heat skillet over medium-low heat.
- 2. In large bowl, whisk together pancake mix and water; stir until large lumps disappear (do not beat or over mix).
- Divide batter evenly into two medium bowls.
 Set one bowl aside. Stir red food coloring into remaining bowl until batter turns deep pink color, or as desired.
- 4. Pour slightly less than 1/4 cup batter for each pancake onto lightly greased skillet or griddle. Cook about 1 ½ minutes or until a few bubbles appear on surface. Turn and cook 1 minute. You should have an equal number of plain and pink pancakes.
- When all pancakes are cooked, transfer to clean cutting board. Using heart shaped cookie cutter, cut a heart out of center of each pancake.
- 6. Place a pink heart in center of each plain pancake, and a plain heart in the center of each pink pancake.
- Serve warm with Pearl Milling Company™
 Syrup, and sliced strawberries, if desired.

Made with



Original Complete Mix