

Two-Tone Heart-Shaped Pancakes

Ingredients

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

How to make it

1. 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).
3. 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.
5. 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.
7. Serve warm with Pearl Milling Company™ Syrup, and sliced strawberries, if desired.



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

Made with



Original Complete Mix