

# Red Velvet Pancakes with Sweet Cream Cheese Topping

Yield: 8 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/brunch-recipe-valentines-day>

## Ingredients:

- 1 1/2 cups all purpose flour
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons granulated white sugar
- 1/3 cup powdered sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 1/2 cups buttermilk or make your own buttermilk, add a little more if the batter appears to be too thick
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 tablespoons white vinegar
- 1 tablespoon red food coloring red gel paste will get the dark red seen in the recipe
- 4 tablespoons salted butter melted
- 16 ounces cream cheese softened
- 1/2 teaspoon freshly squeezed lemon juice
- 2 cups powdered sugar
- 1/2 cup ricotta cheese
- 1 teaspoon vanilla extract
- 2 tablespoons strong coffee prepared
- 1 teaspoon rum optional

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 140 milligrams

4. Fat: 30 grams
5. Fiber: 1 grams
6. Protein: 11 grams
7. SaturatedFat: 17 grams
8. Sodium: 770 milligrams
9. Sugar: 42 grams

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