

**Red Velvet Pancakes & Cream Cheese Frosting**
**For the Pancakes:**

* 1 1/4 cups all purpose flour
* 2 cups red velvet cake mix
* 1 Tablespoon sugar
* 3/4 teaspoon baking powder
* pinch of salt
* 2 large eggs
* 1 teaspoon vanilla extract
* 2 cups Milk

**For the Cream Cheese Frosting:**

* 4 oz. Cream Cheese
* 1/4 c. Butter, softened
* 2 ¼ cups powdered sugar
* 2-3 Tbsp. milk
* splash of vanilla, if desired

**Instructions**

**For the Pancakes:**

1. Whisk together all ingredients and 2 cups milk.
2. Pour pancake batter 1/4 cup at a time onto a preheated (about 300º) and buttered griddle or skillet.
3. When bubbles form on top, flip and cook for another minute or two on the other side.

**For the Cream Cheese Frosting**

1. In a stand mixer, whisk together the cream cheese and butter until smooth.
2. Add in powdered sugar and milk, alternately, 1 cup (sugar) and 1 Tbsp. (milk) at a time until you’ve reached your desired consistency and sweetness.