



MINTY RED VELVET CAKES

with Vava Vanilla



Servings: 2 People ⌚ 10 Minutes

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Inside Tips: If you are not into beets, you can substitute with water and achieve that festive red by using food coloring.

WHAT YOU NEED

Ingredients

- 2 Cups Vava Vanilla Dilettoso Mix
- 3/4 Cup Beet Juice
- 2 Tablespoon Oil of choice (we used melted ghee)
- 2 Eggs
- 1 Tablespoon Cocoa Powder
- 1/2 Teaspoon Peppermint Extract
- 1/4 Cup Crushed Candy Canes

Cream Cheese Frosting:

- 4 oz Cream Cheese, softened
- 1/4 cup Butter, softened
- 1 cup Powdered Sugar or Monk Fruit
- 1/2 Teaspoon Vanilla Extract
- Fresh Raspberries for topping
- Additional Crushed Candy Canes for garnish
- Whole Candy Canes for decoration

HOW TO DO IT

1. **USING** a large bowl, whisk together the Dilettoso Pancake & Waffle Mix, beet juice, cocoa powder, water, oil, and eggs until smooth. Add the peppermint extract and stir in the crushed candy canes.
2. **HEAT** a lightly greased griddle, over medium heat.
3. **POUR** 1/4 cup of batter onto the griddle for each pancake. Cook until bubbles form on the surface, then flip and cook for 2 minutes.
4. **MAKE** the frosting: beat together the cream cheese and butter until smooth. Gradually add the powdered sugar and vanilla extract, and beat until fluffy.
5. **ASSEMBLE** the pancakes by spreading a generous amount of cream cheese frosting between each layer.
6. **TOP** the final layer with more frosting, fresh raspberries, and a sprinkle of crushed candy canes.
7. **SERVE** pancakes immediately for a holiday breakfast treat that's sure to delight!

Buon Appetito!