



Heart Pancakes

A family favorite — pancakes made into a heart shape. We give you two ways to do it. Made with [Pamela's Baking & Pancake Mix](#).

Ingredients

- 1 cup [Pamela's Baking & Pancake Mix](#)
- 1 large egg (or equivalent of liquid egg replacer)
- $\frac{3}{4}$ cup water, milk, or buttermilk
- 1 TBSP oil

Directions

Preheat your griddle; if using an electric griddle, set for 335° to 350°.

Mix all ingredients together until there are no lumps. Batter should not be too thin or too thick; test one before you start.

FORMING HEARTS BY HAND

Put all the batter into a 2-cup measuring cup. Starting where the middle of the heart would be, pour the batter up and to the left, and then bring down to the point, now pour up and to the right and around back down to the center where you started. Fill in any gaps in the middle, and with a silicone spatula push the batter out in places to make the heart better shaped. You will get the hang of it in just a couple of tries. You can also use a pastry bag to outline and fill in a heart shape. Don't forget to add the chocolate chips (or blueberries) before flipping. The chocolate chips won't show on the tops, but chocolately goodness will be apparent at first bite.

USING HEART COOKIE CUTTERS

Use metal cookie cutters that are at least $\frac{3}{4}$ -inch deep so there is room to attach a clothes pin on the edge as a handle. The batter should be a little thinner if using the cutters, so add a few teaspoons of water to thin slightly. Spray the cookie cutters extremely well with non-stick cooking spray (setting them on a large piece of parchment paper to spray them works well and prevents mess). Set the cutter or cutters on the griddle and allow them to preheat before filling.



Pour or squeeze batter to just barely fill the cutters. The batter will rise more than expected so test one first. Add chocolate chips (preferably not touching the edges of the cookie cutters as the chocolate will stick), and when the pancakes pull away from the sides slightly, it is time to flip. Use a clothes pin to grip the edge of the cookie cutter, and shake gently to release all around. If there is an edge that is stuck, use a small spatula to ease the pancake away from the cookie cutter. Lift off the cutter and set back on the parchment, to be sprayed and preheated again, before proceeding with the next one.



Serve with fresh fruit, or for true decadence, a chocolate drizzle.

Chef's Note: If you prefer a tangy, rich pancake, try using buttermilk in place of water or milk, though you may have to lighten the batter a little with a teaspoon or two of water.

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