



Red Velvet Pancakes (Dairy-Free)

Make a breakfast special with these gluten-free and dairy-free Red Velvet Pancakes made with our Bread Mix. Try also our [Red Velvet Pancakes](#) made with our Baking & Pancake Mix.

Yield: about 12 to 15 three-inch pancakes.

Ingredients

- 1 ½ cups [Pamela's Bread Mix](#)
- 3 TBSP brown sugar
- 3 TBSP cocoa powder (unsweetened)
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup chocolate rice milk (Rice Dream Chocolate, unsweetened)
- 1 tsp cider vinegar
- 2 large eggs
- 2 TBSP Earth Balance, melted
- 1 tsp vanilla
- ½ cup club soda
- ½ tsp red food coloring (optional)

Directions

Whisk together all the dry ingredients in a medium bowl. In a separate bowl mix all the liquid ingredients. Add liquids to dry and mix well.

Cook on medium-low (275–300° for an electric griddle) on lightly oiled griddle. Scoop out about 1/4 cup batter and smooth into a circle if batter is thick. Batter will take longer to cook due to the lower cooking temperature. Flip when bubbles form and rise up and pancake's edge dulls.

Chef's Note: These pancakes need to cook at a lower than normal temperature or they will scorch.