



STRAWBERRY SHORTCAKE PANCAKES

Semi-homemade Valentine's Day breakfast idea! Heart-shaped pancakes topped with pink whipped cream, powdered sugar and heart strawberries.

INGREDIENTS

- 1 box Krusteaz pancake mix
- Heart cookie cutters- small, medium, and large
- Powdered sugar for dusting + 1/2 c powdered sugar for whipped cream
- 1 1/4 c heavy cream
- 1 tsp vanilla
- Pink food coloring
- Strawberries

DIRECTIONS

1. Prepare the Krusteaz pancake mix as directed on the box.
2. Slice the strawberries and then cut them into heart shapes with the mini cookie cutter and set aside.
3. To make the whipped cream, beat the heavy cream until you see bubbles. Add in the powdered sugar, vanilla, and pink coloring. Beat until stiff peaks form and set aside.
4. Spray or butter a skillet on medium-low heat. Place the heart cookie cutters (medium and large) in the pan and spray with cooking spray.
5. Pour the batter into each cutter filling only 1/4 to 1/3 of the way, depending on how thick you like your pancakes.
6. When the pancakes start to bubble, take off the cookie cutter and flip the pancake. Cook for an additional 1-2 minutes or until fully cooked.
7. Repeat with the rest of the batter.
8. Top with a dusting of powdered sugar, swirls of whipped cream, and strawberries.