



Fluffy Pancakes with Grape Drizzle

Nothing screams love like a fluffy-fresh stack of pancakes. Whether for a self-love indulgence or for sharing, this pancake recipe with a (Grape Vines) twist is just the warmth you need this Valentine's Day.

Ingredients/Instructions:

Makes 10 pancakes

Ingredients

- 1 package Red Vines® Grape Twists, chopped into small pieces
- 1 cup water, divided
- 1 tablespoon honey
- Pinch of salt
- 1 cup flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- ¼ teaspoon salt
- 1 cup milk
- 1 egg
- ½ teaspoon vanilla extract
- 2 tablespoons grapeseed oil
- Cooking spray
- Sliced banana and blueberries, for topping

Instructions

1. Combine the Red Vines® Grape Twists and ¼ cup of water in a saucepan. Bring to a simmer over low heat, stirring frequently to prevent the candy from sticking. When the liquid has cooked off, add ½ cup of water and continue to simmer until the Grape Twists are very soft, about 15 minutes. Remove from heat.
2. Scoop the melted Grape Twists into a blender and add ¼ cup water, 1 tablespoon of honey, and a pinch of salt. Blend until the mixture is smooth. Set aside.
3. To make the pancakes, add the flour, baking powder, sugar, and salt to a large mixing bowl and whisk to combine.
4. In a separate bowl, combine the milk, egg, vanilla extract, and oil and whisk to combine. Pour the wet ingredients into the dry ingredients and stir until the batter is lump-free.
5. Mist a skillet with cooking spray and warm over medium heat. Pour a quarter cup of batter into the skillet and cook until small bubbles appear and burst on the top of the pancake, about 2 minutes. Flip and cook another 1 to 2 minutes, until golden brown on both sides. Repeat with the remaining batter.
6. Transfer a stack of pancakes to a plate and drizzle with Red Vines® Grape Twists syrup. Garnish with sliced banana and blueberries.