



Xavier's Dark Desire Red Velvet Pancakes

(Rich and bold, like man himself.)

This is a recipe inspired by the book FORBIDDEN BILLIONAIRE
from the book series TITANS by Sierra Cartwright.

Ingredients:

- 1 cup gluten-free all-purpose flour
- 1 tbsp cocoa powder (dark cocoa if you prefer it extra rich)
- 2 tbsp sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup buttermilk
- 1 large egg
- 2 tbsp melted butter or coconut oil
- 1 tsp vanilla extract
- 1-2 tsp red food coloring (dare to be brave!)
- Optional: white chocolate chips, mascarpone drizzle, or a dusting of powdered sugar

Instructions:

1. Whisk dry ingredients in one bowl, wet ingredients in another.
2. Gently combine wet into dry. (Be sure not to overmix.)
3. Heat a nonstick skillet over medium. Grease lightly.
4. Pour 1/4 cup batter per pancake. Flip when bubbles form.
5. Serve stacked, and with your favorite person.

(My favorite is the mascarpone drizzle!)

