



## Rose Petal Pancakes

*Cocoa Powder, Strawberry, and Rose Petal – a symphony of flavors in every stack*

SERVINGS: 6-8

PREPPING TIME: 10 MIN

COOKING TIME: 15 MIN

### INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3/4 cup fresh strawberries, diced small
- 1/4 cup loosely packed dried rose petals, crumbled
- 1 1/4 cup milk
- 1 large egg
- 1/4 cup butter melted (4 tbsp)

### DIRECTIONS

1. In a bowl combine together the flour, cocoa, baking powder, and salt.
2. Make a well in the center and add the milk, egg and melted butter. Whisk until most of the big lumps are gone, but do not over mix. Stir in the rose petals, & strawberries.
3. Heat a non stick skillet over medium heat. Brush with a little bit of butter, about 1/2 tsp, or swirl it around to evenly coat the bottom of the skillet.
4. Pour about 1/4 cup of batter into the middle of the skillet. Use a small ladle or measuring spoon. Spread the batter around a bit to make sure it forms a circle. Cook for about 30 seconds or until bubbles start to form, then flip and cook on the other side until golden brown.
5. Transfer to a plate and keep warm while repeating with remaining batter, until done.

### NOTES

For a smoother texture, consider blending the strawberries into the milk before adding to the flour mixture.