

PINK PANCAKES



INGREDIENTS

- 1 3/4 cup milk
- 2 eggs
- 2 cups self-raising flour
- 1/3 cup caster sugar
- 1 teaspoon vanilla essence
- Butter (for frying and to serve)
- Mum's favourite berries, to serve
- Maple syrup, to serve

METHOD

STEP 1

- Place milk, eggs and vanilla into a jug or bowl - whisk together
- Into a large bowl and stir in flour and sugar
- Make a well in the centre of your flour mixture and add milk mixture
- Whisk until combined
- Optional: for pink pancakes, add 1 drop of pink food dye

STEP 2

- Heat a large frying pan (non-stick) over medium heat
- Grease pan (butter or spray with cooking oil)
- Cook 2 pancakes for 2 minutes or until bubbles appear on surface - use 1/4 cup mixture for each pancake
- Turn and cook for a further 1-2 minutes or until cooked
- Transfer to a plate
- Optional: Cut the pancakes with heart shaped cookie cutters
- Repeat with rest of mixture, greasing pan in between each batch (butter or spraying cooking oil)

STEP 3

- Stack pancakes onto plate and serve with your mum's favourite berries, maple syrup and some additional butter.

Claris' free cake topper is available to download from claristhemouse.com.