



Sparkle Kitchen

Birthday Pancakes

Ingredients

- 2 eggs
- 2 cups flour
- 1 tablespoon baking powder
- 2 cups milk
- A pinch of salt
- Olive oil or butter (for oiling the griddle)
- Maple syrup (for serving)

Directions

Preheat your oven to 250° and warm a large griddle or skillet to medium heat.

As your cooking elements heat up, lightly whisk the eggs in a large bowl — just enough to break up the yolks. Then, whisk in the flour, baking powder, milk, and salt. The batter should be mostly smooth, but a few lumps are fine.

Now, spoon about a cup of the batter into a small squeeze bottle.

Spread a few tablespoons of oil onto the griddle and use the squeeze bottle to draw a shape on the hot pan. You can write the birthday child's name or age, draw a heart, or even draw a birthday cupcake. Allow your drawing to cook for about a minute, then ladle more batter over the top to form a traditional, round pancake shape.

When the surface of the pancake batter starts to bubble, use a spatula to flip the pancake over. Be steady and confident as you flip to avoid breaking the pancake. Cook the pancake until the second side is golden brown, then slip the pancake onto a bake sheet in your warm oven. Repeat with additional pancakes until all of the batter is used up.

Once all of the pancakes are cooked, remove them from the oven and distribute them onto plates. Pour a generous drizzle of maple syrup over the top and enjoy surprising your birthday boy or girl.