



Sparkle Kitchen

Flower Petal Pancakes

Ingredients

- 1 cup flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- a pinch of salt
- 1 cup milk
- 2 tablespoons melted butter
- 1 egg
- a handful of strawberries (or other fruit of your choice) for the petals
- maple syrup, for serving

Directions

Sift the flour, sugar, baking powder, and salt together in a medium bowl. In another bowl, whisk the milk, butter, and egg. Add the dry ingredients to the wet, and whisk again. Don't feel like you have to get rid of all of the lumps, but they will tend to clog your squeeze bottle, so whisk for, oh, maybe 30 seconds more than you would for ordinary pancakes.

Funnel the batter into a squeeze bottle, and use the bottle to draw a flower shape on a well-oiled, hot griddle. When the batter starts to bubble, carefully flip the flower with a spatula. Then, cook it for another minute or two on the other side before removing the pancake to a plate covered with a towel to keep it warm.

Continue on until you run out of batter. Then, slice a few strawberries to fit into the petals, and serve your pretty flower pancakes with lots of warm maple syrup.

Enjoy!