

# ST. PATRICK'S DAY PAW PANCAKES!

**In a large bowl mix together:**

**3 Tbsps      melted margarine**  
**2                beaten eggs**

**In a small bowl mix together:**

**1 ½ cups      flour**  
**2 Tbsps        baking powder**  
**3 Tbsps        sugar**  
**½ tsp            salt**

**In another small bowl:**

**1 ½ cups      milk**

Alternate adding dry ingredients and milk into the large bowl containing the eggs and margarine. Mix well after each addition. Use a mixmaster or electric beaters to make the batter fluffy.

Heat the skillet or griddle over medium heat. Spray with non-stick cooking spray or brush with margarine.

## **DIRECTIONS:**

- 1. Divide batter into 2 separate bowls. Place  $\frac{2}{3}$  into one bowl and  $\frac{1}{3}$  into the other. Add green food colouring into the bowl with  $\frac{1}{3}$  batter until you achieve the shade of green you want.**
- 2. Pour a large white “paw” pancake onto the griddle and let it cook so it is**

not runny, but bubbles have NOT formed.

3. If you have a “pancake pen” pour the green batter into it. Using the pancake pen or a teaspoon add 4 “toes” onto the “paw” pancake without getting too close to the edge. Add a “paw pad” into the middle of the pancake.
4. When the underside of the pancake is brown and bubbles break on the top side, flip over! Bake until that side is brown.

Serve hot with butter and syrup, or whatever you like! Makes about 8 paw pancakes!

**FUN!!**

**YUM!!**

**ENJOY!!**

