

TIE-DYE PANCAKES

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 lightly with non-stick cooking spray or brush with margarine.

DIRECTIONS:

Choose 2 or 3 colours of food colouring for tie-dyeing.

Pour batter into medium sized pancakes on the griddle.

Drop 2 or 3 drops of each colour onto the pancake.

Using a small butter knife swirl it through the drops of food colouring to make a tie-dye pattern.

Once bubbles form on top of the pancake, flip over and cook the other side.

Serve warm with butter and syrup.

YUMMY IN YOUR TUMMY!