

Ladybug Pancakes

Ingredients

The ingredients found in the Basic Pancake Batter Recipe. Plus...

Red food coloring

Black food coloring

24 melting chocolate circles

8-inch piece of black thin rope licorice cut into 8 one-inch pieces

Non-stick cooking spray

1. Make the Basic Pancake Batter Recipe.
2. Pour half the batter back in the wet bowl.
3. Color one bowl of batter red and one black.
4. Pour the black pancake batter into the squeeze bottle using the rubber spatula.
5. Spray your medium heated surface/griddle (350 for electric griddles) with non-stick cooking spray.
6. Squirt the black bottled batter onto the heated cooking surface making a two inch circle for the head and an oval body about five inches long.
7. When small bubbles are forming (after about 45 seconds) carefully flip your ladybug body pancake over with the spatula.
8. Cook the second side until done (about 20-30 seconds) and remove from heat.
9. Pour the red batter onto the heated cooking surface making a five to six inch circle.
10. When small bubbles are forming (after about 90 seconds) carefully flip your red pancake over with the spatula.
11. Cook the second side until done (about 30-45 seconds) and remove from heat.
12. Cut the red pancake in half and place them on the black body pancake as wings.
13. Place three melting chocolate circles on each wing half.
14. Put two black licorice antenna on your ladybug and it's done!

Makes 4 Ladybugs

Materials

The materials in the Basic Pancake Batter Recipe. Plus...

A rubber spatula

A plastic squeeze bottle with removable top. Tip should be cut to 3 mm.

A spatula for flipping

