

Snail Pancakes

Ingredients

The ingredients found in the Basic Pancake Batter Recipe. Plus...
Non-stick cooking spray

Materials

The materials in the Basic Pancake Batter Recipe. Plus...
A rubber spatula
Two plastic squeeze bottle with removable tops. One tip should be about 1 mm and another tip cut to about 3 mm.
A spatula for flipping

1. Make the Basic Pancake Batter Recipe.
 2. Pour the pancake batter into the squeeze bottles using the rubber spatula and put the tops on.
 3. Spray your medium heated surface/griddle (350 for electric griddles) with non-stick cooking spray.
 4. Use the 3 mm tip bottle to make a body about 7 inches long.
 5. Use the 1 mm tip bottled batter to make the swirl for the shell (about 5 inches across) and the antenna.
 6. Then fill in the snail shell with the 3 mm tip bottled batter.
 7. When small bubbles are forming (after about 45-60 seconds) carefully flip your snail over with the spatula.
 8. Cook the second side until done (about 30 seconds) and remove from heat.
 9. Pour syrup on the swirl, bottom of the snail, and make a trail. (It may be easier to use a squeeze bottle with the syrup.)
- Makes six to seven snails.

