

KIDS COOKING CLUB

Simple recipes to enjoy together

ANIMAL PANCAKES

Makes
12-15

Ingredients

Pancakes:

- 2 large eggs
- 2 cups (500 mL) Canadian buttermilk
- $\frac{1}{2}$ tsp (2 mL) vanilla
- $\frac{3}{4}$ cup (175 mL) all-purpose flour
- $\frac{3}{4}$ cup (175 mL) whole wheat flour
- 1 tsp (5 mL) baking soda
- $\frac{1}{4}$ cup (60 mL) butter

Favourite toppings like:

- Bananas, berries, peaches
- Raisins, dried cranberries
- Cheese strings



Directions

1. Beat eggs, buttermilk and vanilla in a bowl.
2. Combine flours and baking soda in another bowl.
3. Mix dry ingredients with buttermilk mixture until just blended.
4. Melt butter and stir into the batter.
5. Heat a griddle or large pan to medium heat. Grease the pan if needed.
6. Scoop the batter onto the griddle or pan using a $\frac{1}{4}$ cup (60 mL) measure.
7. Cook for 2 to 3 minutes or until the surface begins to bubble and the bottom is golden brown. Flip pancakes carefully with a spatula and cook for 1 to 2 minutes more.
8. Repeat until all batter is used.
9. Ask everyone to create their own animal face! Decorate with toppings or trim pancakes to make animal features.

Notes

- Make your own buttermilk by mixing 2 tbsp (30 mL) of lemon juice with 2 cups (500 mL) of milk.

