

pansy pancakes

Ingredients

2 cups flour
2 Tbsp. sugar
1 ½ tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
2 cups buttermilk
1 tsp. lemon juice
2 eggs
2 Tbsp. butter
edible pansies
maple syrup

Instructions

1. In a bowl, mix together flour, sugar, baking powder, baking soda and salt.
2. In a separate bowl, mix together buttermilk, lemon juice, eggs and melted butter.
3. Add dry ingredients to wet ingredients and stir until combined.
4. Heat a skillet over medium heat. Drizzle oil over skillet.
5. Working in batches, scoop batter into skillet.
6. While batter is cooking, carefully place pansies on top of the pancake.
7. Once bubbles have formed and edges have set, flip the pancake over ensuring the flower does not fall off.
8. Continue to cook until golden brown on both sides.
9. Enjoy with maple syrup!



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