

Luck of the Irish Pancake Recipe

Start your St. Patrick's Day morning off right with these green, fluffy pancakes your kiddo is sure to love! Feel free to use the flour and milk of your choice and add any toppings your kiddo prefers.

Ingredients:

- 1 1/2 cups flour
- 1 tbsp white sugar
- 3 1/2 tsp baking powder
- 1/4 tsp salt
- 1 1/4 cups milk
- 3 tbsp melted butter
- 1 egg
- Green food coloring
- Lucky Charms (optional)
- Whipped cream (optional)
- Maple syrup (optional)



Instructions:

1. Start by sifting your flour, sugar, baking powder, and salt into your large mixing bowl. Create a small well in the middle of your dry ingredients and set it aside.
2. Combine your milk, melted butter, and egg in a small bowl. Once smooth, pour the mixture into the well of your dry ingredients and add 8-10 drops of green food coloring. Mix to incorporate while leaving some lumps and adjust the color as needed. Keep in mind when the batter cooks, the color may brown.
3. Heat your lightly greased pan over medium-high heat. You don't want the heat too high to avoid your pancakes browning too quickly.
4. Pour 1/4 cup of batter onto your heated pan and cook for about 2 to 3 minutes, just until the bubbles hold shape. Flip and cook the other side. If your first pancake browns too quickly and loses some color, lower the heat a bit.
5. Once your pancakes are all cooked, it's time to pick out your toppings. For an added St. Patrick's Day feel, we suggest topping it with whipped cream, Lucky Charms, and your choice of syrup!