

## Rainbow pancakes



### Ingredients

- 200g self raising flour
- 1 tsp baking powder
- 1 tbsp golden caster sugar
- ½ tsp vanilla extract
- 200ml milk
- 3 eggs
- 25g butter, melted, plus extra for frying
- red, yellow, green and blue gel food colouring

### To serve (optional)

- punnet raspberries
- punnet blueberries
- whipped cream or ice cream
- maple syrup

### Method

1. Put all the pancake ingredients, except the dye, in a bowl and mix well with a whisk until smooth. Divide the batter into 5 bowls or disposable cups. Use the food colouring to dye 4 of them a different colour, leaving one plain.
  2. Melt a small knob of butter in a large non-stick frying pan over a medium-low heat. Once foaming put spoonfuls of the pancake batter into the pan and shape into 4-5cm circles with the back of your spoon, you should have enough to make 4 pancakes from each coloured batter. Cook for 2-3 mins then flip over and cook the other side for another minute or until cooked through and ever so slightly golden.
  3. Stack the pancakes so that everyone gets one of each colour. Serve with fresh fruit, cream or ice cream and a drizzle of maple syrup if you like.
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