



Squeeze beetle Pancakes



I make the pictures in my books by drawing with squeeze bottles filled with colored paper pulp. One day I decided to fill some squeeze bottles with colored pancake batter and draw on a heated pancake griddle. The pancakes I drew were colorful and festive and seemed to taste even better than regular pancakes.



WHAT YOU NEED:

Pancake mix and other ingredients (listed on box) needed to make pancakes.

- 5 squeeze bottles - I buy my bottles at a beauty supply; they are a good size and are easy to squeeze. Snip off end of tip on squeeze bottle spout so that batter flows easily through tip. I find an eighth inch hole works well.
- Food coloring - I like gel type. You can mix colors or use colors straight.
- Pancake turner - I use a thin metal pancake turner.
- Electric pancake griddle - You can use fry pan, but electric griddle is much easier.
- Spray oil - I spray nonstick griddle surface with a light coat of oil to make sure my "drawings" don't stick. I also lightly spray both sides of pancake turner with oil.
- Paper towel - to be used for cleanup
- Measuring cup with lip to pour batter into bottles



HOW TO:

- Mix your batter according to directions on box. You may want to add more liquid (milk, water) if batter seems too thick.
- Fill squeeze bottles with batter. I use a measuring cup with a lip to pour batter into bottles. Leave at least 3/4 inch space at top of bottle so you have room to mix in food coloring.
- Squeeze a small amount food coloring into bottle filled with batter. Screw on bottle top. Holding your finger over end of tip shake bottle until batter and food coloring mix together and you have uniform color. You may want to leave one bottle of batter uncolored so you have white.
- Set electric griddle to 375 degrees. Griddle or fry pan should be hot enough that a few drops of water dropped on griddle surface dance and disappear.
- Now, draw with batter on hot griddle. Make sure to leave enough space between pancakes so you can easily turn them. Turn pancake drawings when pancake top is full of little bubbles. Cook on second side for about one minute or until you see a little steam.
- Flip pancake drawing onto plate, spread with butter, drench with syrup and eat! Yum!