

# Pink Pineberry Pancake Stacks

SIX SERVINGS

YIELD

25 MINUTES

PREP TIME







## Ingredients

### PANCAKES:

- 2 CUPS ALL-PURPOSE FLOUR
- 2 TABLESPOONS SUGAR
- 4 TEASPOONS BAKING POWDER
- 1/4 TEASPOON BAKING SODA
- 1/2 TEASPOON SALT
- 1 3/4 CUP MILK
- 1 EGG
- 1/4 CUP BUTTER, MELTED
- 1 TEASPOON VANILLA
- 1 TABLESPOON PINK PITAYA POWDER (OR PINK FOOD COLORING)

### TOPPINGS:

- PINEBERRIES
- 1 CUP WHITE CHOCOLATE MELTING WAFERS
- 1 TEASPOON PINK PITAYA POWDER (OR PINK FOOD COLORING)
- 1 CUP COLORED CEREAL (OPTIONAL)
- WOODEN SKEWERS

## Directions

- COMBINE ALL THE DRY INGREDIENTS IN A BOWL; SET ASIDE
- COMBINE ALL THE WET INGREDIENTS IN A SEPARATE BOWL.
- POUR THE WET INGREDIENTS INTO THE DRY INGREDIENTS AND STIR GENTLY UNTIL EVERYTHING IS COMBINED. (DON'T OVER MIX; SOME LUMPS ARE OKAY.
- DROP BY 1/3 CUPS ONTO A GRIDDLE HEATED OVER MEDIUM HEAT. COOK UNTIL BUBBLES APPEAR IN THE MIDDLE OF THE PANCAKE. FLIP AND COOK AN ADDITIONAL 2-3 MINUTES.
- MELT WHITE CHOCOLATE MELTING WAFERS IN A MICROWAVE IN 30 SECOND BURSTS, STIRRING IN BETWEEN. ONCE MELTED, ADD IN PINK PITAYA POWDER OR PINK FOOD COLORING AND STIR UNTIL WELL INCORPORATED.
- LAYER PANCAKES WITH A DOLLOP OF THE MELTED WHITE CHOCOLATE IN BETWEEN, THEN SKEWER THE STACK AND TOP WITH A PINEBERRY OR TWO (WE CUT OURS INTO LITTLE HEARTS)!