

## BIRTHDAY PANCAKE STACK

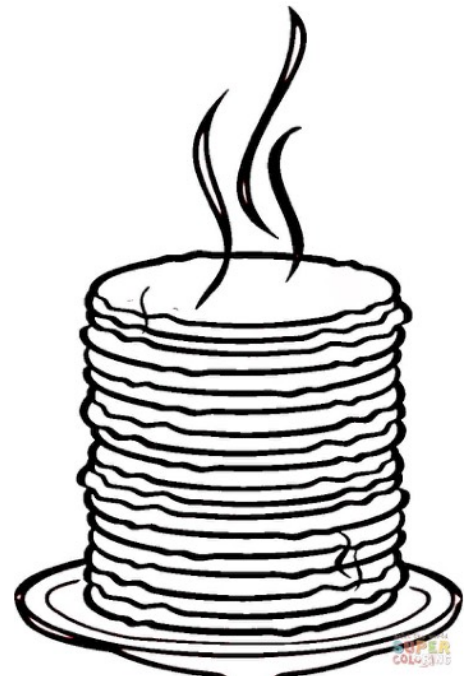
ORGANIZE INGREDIENTS AND UTENSILS

### INGREDIENTS:

- 1 egg
- 1 cup all-purpose flour
- $\frac{3}{4}$  cup milk
- 2 tablespoons melted butter
- 2 tablespoons sugar
- 3 teaspoons baking powder
- Pinch of salt
- 1 teaspoon vanilla extract
- $\frac{1}{4}$  cup of sprinkles
- 4-oz. cream cheese
- $\frac{1}{4}$  cup milk
- 2 tablespoons icing sugar

### UTENSILS:

- Measuring spoons and cups
- Two medium bowls
- One small bowl
- Whisk
- Spatula to flip the pancakes
- Frying pan
- Candle



## INSTRUCTIONS:

1. In one bowl, mix flour, baking powder, salt and sugar.
2. In a separate bowl, mix egg, milk, melted butter and vanilla extract.
3. Make a hole in the middle of dry ingredients and pour wet ingredients into it. Whisk wet and dry ingredients until combined. Do not over mix the batter. It can have some lumps remaining.
4. Set the batter aside to rest for 5 minutes before cooking. Add the sprinkles, folding them in.
5. Heat the frying pan over the medium-high heat and brush it with few drops of oil or butter (you can use paper towel if you decide to use oil). When the frying pan is hot, lower the heat a little below medium, and pour about  $\frac{1}{4}$  cup of the batter onto the frying pan
6. Cook pancakes on one side for about 2-3 minutes or until golden brown.
7. Flip pancakes using the spatula and cook again for about 1-2 minutes or until golden brown.
8. To make the Cream Cheese syrup, beat together the cream cheese, milk and sugar until it is well combined.
9. Stack pancakes and drizzle with the syrup, add sprinkles and decorate with whipped cream. Don't forget the candle!

Cartoon:

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