

Pancake Wreath

Ingredients

- 1 cup Original Mix
- 3/4 cup milk
- 1 tbsp oil
- 1 egg
- Green food coloring (liquid or gel)

How to make it

1. Heat an electric griddle to 375°F, or heat a skillet over medium-high heat. Mix together all of the ingredients but the food coloring, and stir until there are no large lumps.
2. Add some green food coloring to the batter. Gel coloring (available at craft stores) works much better and will give you a more intense color, but you can also use liquid food coloring if you like. Stir the coloring in until you get the green color that you like. Let the batter sit for 1-2 minutes to thicken.
3. Pour about 1/4 cup of batter onto the greased skillet. Turn the pancakes when they start to bubble and the bottoms are a light golden brown.
4. Remove complete pancakes. When the pancakes are cool enough to touch, place them all in a ring so they overlap each other and form a wreath. Add a few mint leaves to the bottom to look like leaves, then add a few raspberries over the middle of the leaves to look like berries.
5. Serve and enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	2-3

Made with



Original Mix