

Pink Ombre Pancake Stack



Preparation time:	80 mins
Serves:	3 people
User Rating:	★★★★☆

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There's nothing wrong with having a little fun with your food!

This Pink Ombre Pancake Stack is a dessert lover's dreamland, tickled pink with strawberries, raspberries and your favourite ice cream flavour.

See how the full recipe stacks up below.



Ingredients

- 2 ½ cups (375g) plain flour
- 2 tablespoons baking powder
- 2 tablespoons caster sugar
- ¼ teaspoon salt

- 5 eggs
- 1 ¾ cups (420ml) milk
- 100g unsalted butter, melted
- 2 teaspoons vanilla extract
- Pink food colouring
- Strawberries, raspberries, maple syrup and ice-cream, to serve

Method

1. In a large bowl, whisk the flour, baking powder, sugar and salt together. In a large jug whisk eggs, milk, butter and vanilla.
2. Make a well in the centre of the dry ingredients and whisk in milk mixture to make a smooth batter.
3. Heat a large, lightly greased non-stick frying pan over medium heat. Working in batches, spoon ¼ cup of batter into the pan. Cook pancake for 1-2 minutes, until bubbles break on the surface and the underside is golden brown. Flip over and cook for 1 minute. Repeat to make 3 pancakes.
4. Tint batter a pale shade of pink. Cook another 3 pancakes. Tint batter a darker shade of pink, cook another 3 pancakes. Repeat until you have 5 colours of pancakes in total.
5. To serve, stack the pancakes from darkest on the bottom to lightest on the top. Serve the pancakes with berries, syrup and ice-cream.

Notes

- As more food colour is added, the batter will spread more and create flatter, wider pancakes. We suggest adding an extra couple of tablespoons of flour and 1 tsp of baking powder to the batter after the first batch of food colour is added.
- Keep pancakes warm in a low oven covered in foil while making the remaining pancakes.

**** Please note nutritional information does not include berries, syrup and ice-cream listed as serving suggestion**

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Vitamin D
409g	3990kJ 954kcal	28.8g	43.2g	24.9g	108g	18.8g	1960mg	6.9µg

All nutrition values are per serve.