

Rainbow Lemonade Pancakes

Preparation: 10 minutes

Total Time: 20 minutes

Servings: 4

INGREDIENTS:

750 mL (3 cups) all-purpose flour

75 mL (1/3 cup) granulated sugar

15 mL (1 tbsp) baking powder

1 mL (1/4 tsp) salt

2 eggs

375 mL (1 1/2 cups) Fruité® Lemonade Drink

75 mL (1/3 cup) milk

60 mL (1/4 cup) melted unsalted butter

Assorted food colouring (red, orange, yellow, green, blue)

30 mL (2 tbsp) vegetable oil

500 mL (2 cups) chopped fruit (such as strawberries, pineapple, mango and grapes)

Whipped cream

INSTRUCTIONS:

STEP 1: Whisk together flour, sugar, baking powder and salt.

STEP 2: In separate bowl, whisk together eggs, Fruité® Lemonade Drink, milk and butter; stir into flour mixture until well blended.

STEP 3: Divide batter into 5 small portions. Tint portions into 5 separate colours: red, orange, yellow, green and blue to make vividly coloured batters.

STEP 4: Heat skillet over medium heat. Brush with some of the vegetable oil. Spoon 3 tbsp (45 mL) batter into skillet for each pancake. Fry pancakes, in batches, for about 1 minute or until bubbles form. Flip over; cook for about 1 minute or until golden.

STEP 5: Layer pancakes evenly with chopped fruit and whipped cream to make colourful rainbow pancake stacks.

Tip: For extra-colourful pancakes, top with rainbow sprinkles before serving.