

Pancake Art & Chocolate-Covered Strawberries

Create delicious memories with a few pantry items. Take your breakfast (or breakfast-for-dinner) up a notch with a creative twist on edible art. Use store-bought pancake mix and increase the water to create a squeezable way to sizzle up shapes, pictures, or patterns. While you're at it, take our recipe for [chocolate bowls](#), and sub in ruby red strawberries for the balloons. Then melt white chocolate to show beautiful and professional-looking contrast.

Materials:

- Chocolate chips (all flavors welcome!)
- Coconut butter
- Fresh fruit
- Wavy potato chips, pretzle rods, other dippable items...
- Pancake mix
- Water
- Butter for greasing
- Squirt bottle



Directions:

Pancake Art

- 1) Start by mixing up a batch of thinned-out pancake mix. Read the directions on the particular brand available, but aim for a 1:1 ratio of mix and water. Pancakes usually rely on clumps for rising, but for an easy squeeze through the bottle, make sure to thoroughly mix.
- 2) Adults - preheat an electric griddle to 375° (or, a stove also works just fine!) Grease the cooking surface with butter right before adding the pancake mix. Trim the squirt bottle to create a larger opening if necessary. Have a fun time making shapes, designs, or words. Even an "accident" is edible!
- 3) Allow the pancake mix to set and cook before adding more details. The different cook times create noticeably different and delicious "Maillard reaction" results!

The Maillard reaction occurs when food cooks at 350° and turns golden brown.

Chocolate-covered Strawberries

- 1) Check out our recipe for "Chocolate Bowls" in the October 2021 section. For 2 pints of strawberries, use 1 cup of any flavor chocolate chips with 1 tsp of coconut oil.
- 2) Prep the fruit by rinsing and drying anything you want to dip. Gather other items to use with the remaining chocolate. Dip and twist/roll the fruit in the melted chocolate. Place on a clean glass plate and let set in the refrigerator.
- 3) Show off your pastry skills by highlighting zig-zags with the white chocolate (drizzled with a fork over the set milk or dark chocolate). Adults – use a knife to pop the berries off the plate.
- 4) Check out our **chocolate-covered strawberries** and **pancake creations** on social media! And as always, share your edible art at [#littlechildrenBIGactivity](#).

See the "I've been thinking..." section at www.joanruddimanedd.com for continuously updated content.