

Raciones para 1

600 ml
Milk
2
Eggs
85 g
Butter
25 g
Sugar
2 teaspoons
Salt
35 g
Baking powder
360 g
Flour
Food coloring (three different colours)

- 1 Mix all the dry ingredients in a bowl. Make a well in the centre and add the eggs and milk into it. Whisk everything until all the lumps are dissolved and you get an uniform dough.
- 2 Split the dough in four different bowls.
- 3 Add different food coloring in every bowl but save one, we will keep the original dough here. Choose the colour you like the most and mix.
- 4 Store the rest of the food coloring in squeeze bottles.
- 5 Turn on a non-stick griddle, low power, and melt some butter or olive oil on it.
- 6 Draw your favourite shapes with your kids on the griddle, using all the colours. When one of the sides is done, flip it over until the other side is ready too, it will just take a few minutes.
- 7 Serve with chocolate, cream, honey or any kind of topping you may like.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/papancakes-tortitas-de-colores/>

