



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Purple Pancakes

Ingredients

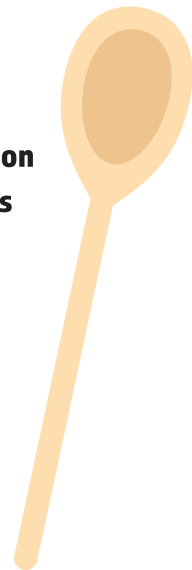
- 1/2 cup of flour
- 1 tablespoon of canola oil
- 2 teaspoons of baking powder
- Pinch of salt
- 1/2 teaspoon of light brown sugar or maple syrup
- 2 tablespoons of ube halaya
- 1/4 teaspoons of ube extract
- 1/2 cup of coconut milk

Equipment

- Dry measure 1/2 cup
- Liquid measuring 1/2 cup
- Tablespoon
- Teaspoons
- Wooden spoon
- Mixing bowls

Instructions

1. Combine all dry ingredients.
2. Mix ube halaya and 1/2 cup of milk until combined.
3. Gently fold in all wet and dry Ingredients do not over mix.
4. Heat skillet with oil or butter on medium high heat.
5. Pour batter using a soup ladle into skillet.
6. Cook the pancake for 1-2 minutes until small bubbles start to appear.
Flip the pancake and cook for another 1-2 minutes. Transfer the pancake onto a plate.
Repeat this process until the batter is used up. Each child should get about 3 small pancakes.
Top the pancakes with fresh fruit and a drizzle of maple syrup.



Enjoy!

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