



## [Bunny Pancakes Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 10 minutes

Cook time: 5 Minutes

Makes: 6 Bunny Pancakes

### **Bunny Pancakes Ingredients:**

- 1½ cups All-purpose Flour
- ¼ cup Sugar
- Pinch salt
- 3 tsp Baking Powder
- 3 TBSP Butter, melted
- 1¼ cup Whole Milk
- 1 Egg
- 1½ tsp Vanilla Extract
- ¼ tsp Almond Extract
- Pink Food Coloring (you can use Purple Food Coloring)
- 12 Candy Eyes
- 6 Candy Hearts
- White Decorating Icing (in a tube)

### **Bunny Pancakes Directions:**

- In large mixing bowl, combine flour, sugar, salt, and baking powder then mix together using a hand mixer.
- Whisk in the butter, milk, egg, almond, and vanilla extract. Mix well.
- Remove one cup of prepared batter from the mixing bowl and add several drops of pink food coloring to the cup of batter. Mix well.
- Fill two squeeze bottles; one with plain batter and one with pink batter.
- Use the bottle filled with plain batter to draw the outline of a bunny face and ears.
- Then use the bottle filled with pink batter to draw and fill in the inside of your bunny ears.
- Fill in the rest of the bunny face with plain batter.
- Draw two small pink batter circles on the griddle to make bunny cheeks, and fill them in with pink batter.
- Turn your griddle on to 275°F, cook the bunny pancake and bunny cheeks, and carefully flip when ready. Allow to cook completely.
- When your bunny pancakes are done, place the bunny face on a plate. Place the two pink circles onto the bottom of the bunnies face for cheeks.
- Place two candy eyes above the cheeks, one candy heart for a nose, and use white decorator icing to draw a mouth and whiskers.
- Serve Immediately.