RUDOLPH PANCAKES



INGREDIENTS

Cupcakes

- 1 ½ cups (190g) all-purpose flour
- 2 tbsp (25g) sugar
- 1 tbsp (15g) baking powder
- ¼ tsp salt
- 1 ¼ cups (310ml) milk
- 1 large egg
- 2 tbsp (30g) melted butter (plus extra for cooking)
- 1 tsp vanilla extract

For Decorating

- Rashers of cooked bacon (for antlers)
- Blueberries (for eyes)
- Whipped cream (for accents)
- Strawberry halves (for Rudolph's red nose)

STEP ONE

In a medium bowl, whisk together the flour, sugar, baking powder, and salt.

STEP TWO

In a separate bowl, combine milk, egg, melted butter, and vanilla. Pour wet ingredients into dry and whisk until smooth.

STEP THREE

Heat a lightly buttered pan over medium heat. Pour one large pancake (for Rudolph's head) and one smaller pancake (for his nose). Cook until bubbles appear, flip, and cook the other side until golden.

STEP FOUR

Place the large pancake on a plate for the head and the small one just below for the nose. Add two cooked bacon strips as antlers at the top.

STEP FIVE

Use blueberries for the eyes, a swirl of whipped cream under each blueberry, and another dollop topped with a strawberry half for Rudolph's bright red nose.

TIPS & TWISTS

- Add a dash of cinnamon or nutmeg to the batter for extra Christmas warmth.
- Use banana slices instead of whipped cream for a healthier version.
- For mini Rudolphs, make smaller pancakes and use pretzel twists for antlers.

LITTLE HELPERS:

Let your little one take charge of decorating their own reindeer! Set out the toppings and show them one example, then let them experiment. Whether their antlers are sideways or their noses are extra big, celebrate their creativity.