

EPIC pancake ideas!

Forget lemon and sugar, why not add a chocolate cookie and make a pancake burger? Or go savoury and create a pancake pizza...

What you will need



Pancakes

(Basic recipe - but you can use buttermilk and self-raising flour for thicker pancakes.)



White chocolate

(One bar for grating or one bar for melting.)



Desiccated coconut

(To dye green for the lettuce in your pancake burger.)



Chocolate cookies

(Large and soft with chocolate chips! Buy or make your own.)



Food colouring

(Red, yellow and green.)



Icing sugar

(To make the ketchup and mustard for your pancake burger.)



Assorted sweets

(Chocolate spread, jam, smarties, jelly babies, laces, chocolate buttons.)



Pizza toppings

(Tomato puree, mushrooms, cheese, ham, chicken.)

Ready? Let's get flipping...



Step 1.

Colour the coconut with green food colouring to make it look like lettuce. Colour one bowl of icing sugar with red food colouring and another with yellow, to make 'ketchup' and 'mustard'.



Step 2.

Melt a little chocolate and spread onto a pancake and press a cookie on top, add a little more chocolate and another cookie.



Step 3.

Drizzle over the icing sugar sauce, sprinkle on the coconut lettuce and finish with a pancake (and a few sesame seeds if you have any). Bon appetit!



Step 1.

Choose whether you are going to make a savoury or sweet pancake pizza. For sweet, cover a pancake in strawberry jam or chocolate spread. For savoury, try tomato puree.



Step 2.

For a sweet pizza, sprinkle grated white chocolate on top of the jam or chocolate spread. For a savoury pizza sprinkle grated cheese over the tomato puree.



Step 3.

Finish off with your favourite toppings. Sweet pizzas are great with chocolate buttons, and jelly babies. Savoury pizzas taste brilliant with ham, mushrooms, or peppers.