



Funfetti Pancakes



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Funfetti Pancakes

Introduction

Funfetti pancakes are a delightful and vibrant breakfast option that brings a splash of color and joy to your morning routine. These pancakes are not only fluffy and delicious but also bursting with colorful sprinkles, reminiscent of a festive celebration. Perfect for birthdays or simply to make any day special, funfetti pancakes make breakfast feel like a party.

Detailed Ingredients with measures

Flour: 1 cup
Sugar: 2 tablespoons
Baking powder: 1 tablespoon
Salt: 1/4 teaspoon
Milk: 1 cup
Egg: 1 large
Butter: 2 tablespoons, melted
Vanilla extract: 1 teaspoon
Rainbow sprinkles: 1/4 cup

Prep Time

The prep time for funfetti pancakes is approximately 10 minutes. This quick preparation allows you to whip up a delicious breakfast in no time.

Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: 4 servings



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Detailed Directions and Instructions

Step 1: Prepare the Batter

In a large mixing bowl, combine the flour, sugar, baking powder, and salt. Mix well to ensure all dry ingredients are evenly distributed.

Step 2: Add Wet Ingredients

In a separate bowl, whisk together the milk, eggs, and melted butter until fully combined. Pour the wet mixture into the dry ingredients and stir until just combined.

Step 3: Incorporate the Funfetti

Fold in the rainbow sprinkles gently into the pancake batter, being careful not to over-mix. The batter should be slightly lumpy.

Step 4: Preheat the Pan

Heat a non-stick skillet or griddle over medium heat. Lightly grease the surface with cooking spray or a small amount of butter.

Step 5: Cook the Pancakes

Using a $\frac{1}{4}$ cup measuring cup, pour the batter onto the preheated skillet. Cook until bubbles form on the surface, approximately 2-3 minutes. Flip the pancakes and cook for an additional 1-2 minutes or until golden brown.

See also Crock Pot Salisbury Steak

Step 6: Serve and Enjoy

Remove the pancakes from the skillet and serve warm with your choice of toppings such as maple syrup, whipped cream, or additional sprinkles.

Notes

Note 1: Adjust the Consistency

If the batter seems too thick, you can add a little more milk to reach your desired consistency.

Note 2: Cooking Tips

Ensure that your skillet is properly heated before adding the batter to achieve a nice golden color on the pancakes.

Note 3: Storage Instructions

Leftover pancakes can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, place them in the toaster or microwave.

Note 4: Funfetti Alternatives

Feel free to change up the colors of the sprinkles for different occasions or themes.



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Cook techniques

Mixing Batter

To achieve a fluffy texture, mix the dry and wet ingredients separately before combining them. Be careful not to over-mix the batter, as this can lead to tough pancakes.

Cooking Temperature

Cook the pancakes on medium heat. If the heat is too high, the pancakes will burn on the outside while remaining uncooked on the inside.

Flipping Pancakes

Wait until bubbles form on the surface of the pancakes before attempting to flip them. This indicates that they are cooked enough on one side.

Adding Sprinkles

Fold in the sprinkles gently into the pancake batter to ensure they are evenly distributed without affecting the texture of the batter.

Serving Suggestions

Serve the pancakes warm with syrup, whipped cream, or additional sprinkles for a festive touch.

FAQ

Can I use a different type of flour?

Yes, you can substitute all-purpose flour with whole wheat flour or a gluten-free blend, but the texture and flavor might vary.

See also Crockpot Potato Broccoli Cheddar Soup

How can I store leftover pancakes?

Store leftovers in an airtight container in the refrigerator for up to 3 days or freeze them for longer storage.

Can I make the batter ahead of time?

While it's best to cook pancakes fresh, you can prepare the batter and refrigerate it for up to 24 hours. Stir gently before cooking.

What types of sprinkles can I use?

You can use any type of sprinkles, such as jimmies, confetti, or nonpareils, to give your pancakes a colorful and fun appearance.

Can I add other flavors?

Absolutely! You can experiment with flavors like vanilla, almond extract, or lemon zest to enhance the taste of your pancakes.



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Conclusion

Funfetti pancakes are a delightful and colorful twist on traditional pancakes, perfect for celebrations or just a cheerful breakfast. The vibrant sprinkles not only add visual appeal but also a touch of sweetness that makes these pancakes irresistible. With their fluffy texture and festive look, they are sure to bring joy to your morning routine or any special occasion. Enjoy them fresh off the griddle with your favorite toppings!

More recipes suggestions and combination

Chocolate Chip Pancakes

Add chocolate chips to your pancake batter for a rich and sweet variation that chocolate lovers will adore.

Blueberry Lemon Pancakes

Incorporate fresh blueberries and a hint of lemon zest for a refreshing twist that brightens up your breakfast.

Cinnamon Roll Pancakes

Swirl a cinnamon-sugar mixture into the batter for a deliciously spiced treat that mimics the flavors of a classic cinnamon roll.

Banana Walnut Pancakes

Mix in mashed bananas and chopped walnuts for a hearty pancake that's packed with flavor and nutrition.

See also [Green Bean Casserole with Velveeta](#)

Peanut Butter Cup Pancakes

Combine peanut butter in the batter and top with chocolate syrup and crushed peanut butter cups for an indulgent breakfast experience.



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