**Griddle Art Pancakes**

**Ingredients**

3 cups of cake flour

3 tablespoons of sugar

3 tablespoons of baking powder

½ teaspoon of salt

2 cups of milk

2 eggs, lightly beaten

1 tablespoon of vanilla

4 tablespoons of Challenge Butter, melted

Assorted food coloring (note-if using any red or pink coloring, use the “no-taste” variety)

Strawberry slices-optional

**Directions**

Mix together flour, sugar, baking powder and salt in large bowl.

Mix together milk, eggs, and vanilla in a separate bowl.

Add wet ingredients to dry ingredients, stirring very gently until just combined.

Add butter to the batter. Stir in more milk if needed for thinning. The pancakes should easily come out of a squeeze bottle. Divide batter into three bowls. Color each bowl with desired food colors. Using a spoon or funnel, transfer batter into squeeze bottles. Squeeze designs out onto a well-greased griddle. Cook over medium-low heat until bubbles appear Flip, and continue cooking until cooked through. To create heart cakes, slice strawberries into thin slices. Cut a triangle out on the top section to create a heart shape. Place on grill and trace around strawberry with batter to create the perfect heart shaped pancake.

Serve Griddle Art Pancakes with Homemade Buttery Maple Syrup or with Strawberry Honey Butter.

**Strawberry Honey Butter**

**Ingredients**

2 sticks of softened Challenge Butter-I love using the European Style Butter for this recipe

2-4 tablespoons of honey

½ cup of diced fresh strawberries

**Directions**

Mix all ingredients together in a bowl. Serve with Griddle Art Pancakes. Refrigerated until needed, best used the same day.

**Homemade Buttery Maple Syrup**

**Ingredients**

4 tablespoons of Challenge Butter

1 cup of brown sugar

½ cup of granulated sugar

1 cup of water

1 teaspoon of maple flavoring-optional

**Directions**

In a medium saucepan, combine all ingredients. Bring mixture to boil. Reduce temperature to create a gentle boil, and cook for 4-5 minutes. Remove from heat and cool slightly. Stir in Maple flavoring if desired. Serve warm with pancakes!