



Apple Book Worm Pancake Tutorial



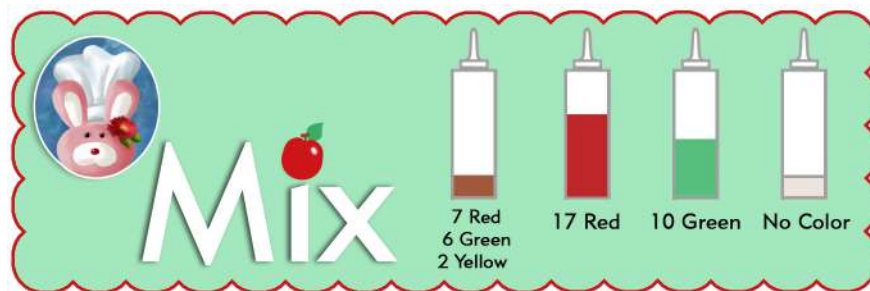
We love because he first loved us. I John 4:19



Supplies



Griddle or large skillet
Pam Cooking Spray
Large mixing bowl
Water
Krusteaz Buttermilk Pancake Mix (the just add water mix)
Electric mixer
Four Condiment Squirt Bottles (can be found at Walmart)
red, green and yellow food coloring
Paper Towels
Spatula
Spoons for mixing
mini chocolate chips
Measuring Cup
Toothpicks
Mixing cups
Strawberry Cream Cheese
Lollipop sticks



Get out your large bowl and stir with a spoon 2 cups plus 2-3 Tbsp of pancake mix with 1 ½ cups of water. You want your batter thick enough to “draw” with but not too much where it wont squeeze out of the squirt bottle (you can add more pancake mix if it's too runny). Grab your electric mixer and stir until it's well blended. If you have too many lumps, they will clog up your squirt bottle. Divide up your batter into four mixing cups. Refer to the above squirt bottle graphic for a rough idea on how much pancake batter should be in each squirt bottle. The Brown has 7 red drops of food coloring, 6 green and 2 yellow drops, The Red has 17 drops of food coloring, the Green has 10 drops of green food coloring and the White doesn't have any coloring in it. Pour the batter slowly into the squirt bottles making sure to keep paper towels handy for any drips.

Spray your griddle with cooking spray but do ***not*** turn it on yet. Keep toothpicks nearby to release any clogs in the squirt bottles.

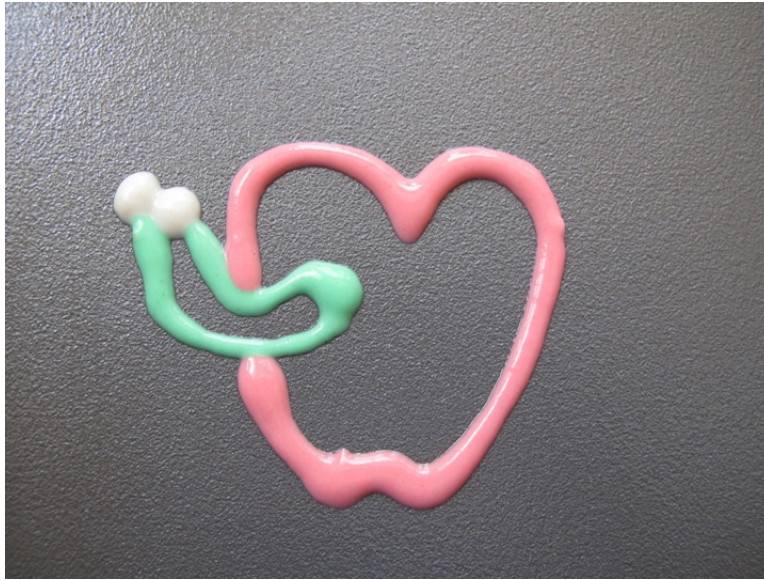


Step One:

You might want to create several apple book worms at the same time because they are small. Draw two white worm eyes.



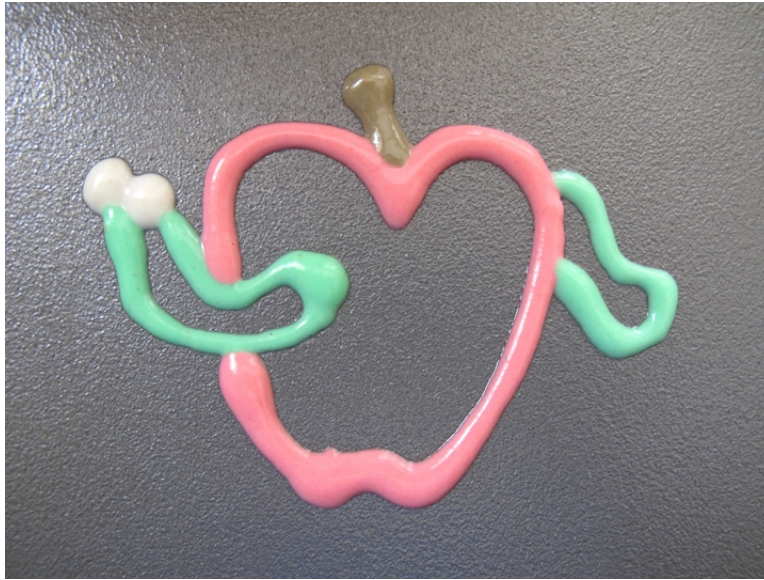
Step Two: Using the green batter, draw the front part of the worm body.



Step Three: Take the red batter and draw the apple around the worm.



Step Four: Using the brown batter, draw the stem.



Step Five: Take the green batter and draw the back part of the worm.



Step Six: Draw the leaf with the green batter.



Step Seven: Turn on your griddle to the lowest heat setting (about 200 degrees) and let the outlines cook. Wait until they seemed puffed up before continuing. These cooked outlines keep the batter from spreading out so that the shape stays in place. Now turn off your griddle. With the green batter, fill in the worm and the leaf.



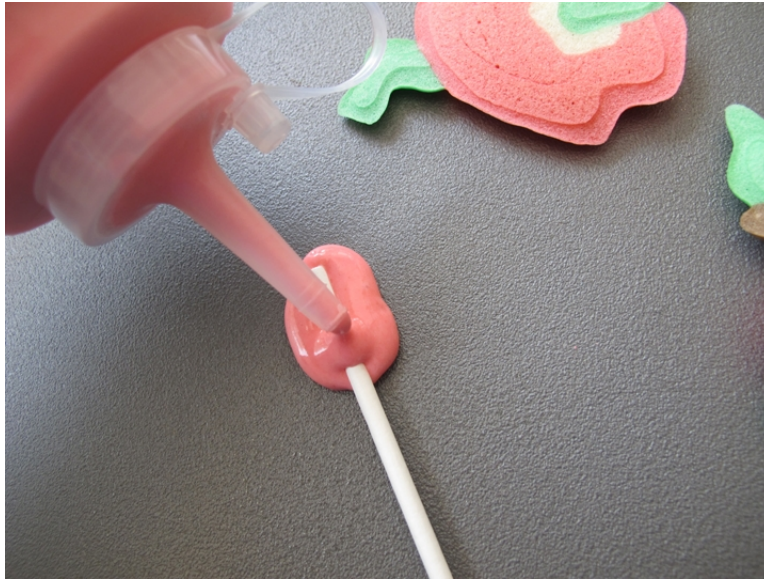
Step Eight: Draw a white wavy area around the worm to look like the worm chewed through it.



Step Nine Fill in the apple with the red batter. Turn your griddle back on to the lowest heat setting (200 degrees) and let your apple book worm cook until its bubbly and loses most of its shine before flipping it.



Step Ten: Now it's time to attach the apples to a lollipop stick. Squeeze a small amount of the red batter onto the griddle. Make sure that it's small enough to fit under the apple without being noticed but large enough to place the stick in it.



Step Eleven: Place a lollipop stick in the batter quickly before it cooks too much. Cover the stick with more red batter.



Step Twelve: While the red batter with the lollipop stick is still uncooked, quickly place the apple on top of it so that they cook together. Turn up the heat to 250 degrees and wait to remove them from the griddle until they are completely cooked.



Let the apples cool down slightly before decorating them. Attach mini chocolate chip eyes with the strawberry cream cheese.



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