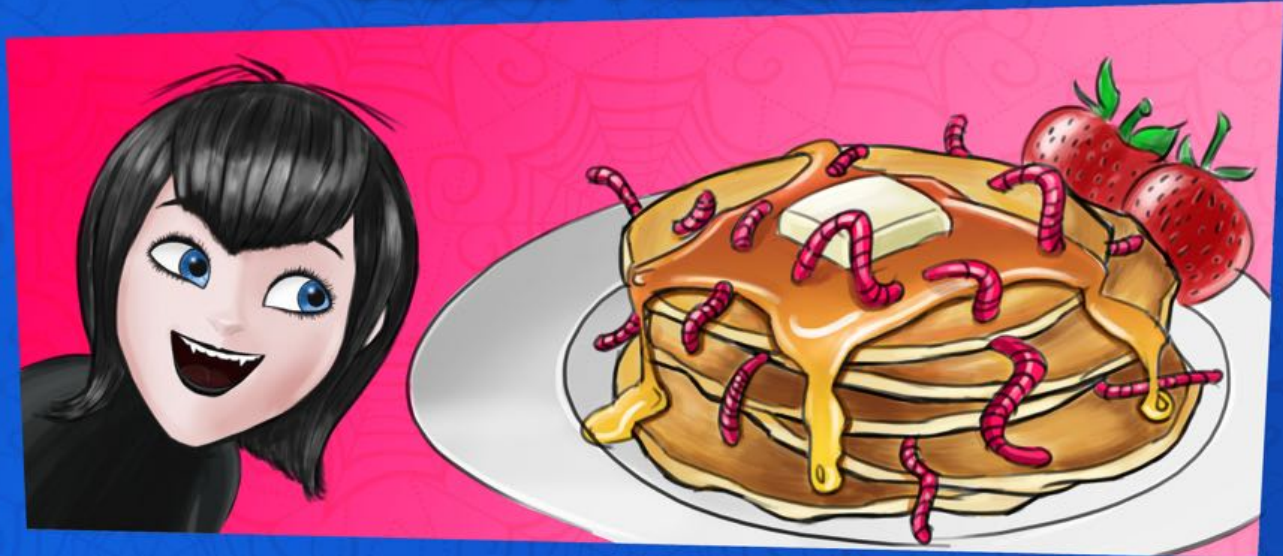


HOTEL TRANSYLVANIA 2

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WORM PANCAKES



Ingredients

Pancake Mix

- 2 packs (3 oz.) Raspberry jello
- 1 pkg unflavored gelatin (for extra firmness)
- 3/4 cup whipping cream
- 3 cups boiling water
- 15 drops green food coloring
- 100 flexible straws (or enough to fill your container)
- Tall container (1 quart or 1 liter carton of milk)

Instructions (for worms)

- 1) Combine gelatin in bowl and add boiling water.
- 2) Let it cool to lukewarm and then add the whipping cream and 15 drops green food coloring.
- 3) Gather your straws (don't forget to flex them out) and put them in the container. It's important that the straws have a tight fit so the jello stays in the straws. For this reason, a 1 liter carton may be better; you will probably get longer worms since there is a tighter fit. If you have a bigger container, a rubber band around the straws is helpful. Or you could just add more straws to fill the container.
- 4) Add the gelatin mixture to the straw-filled container and let it set until firm.
- 5) There are multiple ways you can remove the worms from the straws. You can roll a rolling pin over the straws and squeeze them out or you can hold the straws over warm water. The worms will slip right out.
- 6) After making pancakes, place worms all around!