




# BLUE SPIRULINA PANCAKES

*with VaVa Vanilla*



Servings: 1 Person  10 minutes

## HOT HOT HOT

**Inside Tips:** For blue pancakes, make sure you follow the cooking directions (point number 4).

## WHAT YOU NEED

### Ingredients

- 1/2 Cup Dilettoso Vava-Vanilla
- 1/3 Cup Almond Milk
- 1 Teaspoon Blue Spirulina
- 1 Large Egg
- Toppings: 2 Tablespoons Yogurt, Fresh Blackberries and Blueberries, Honey or Maple syrup Drizzle

## HOW TO DO IT

1. **BEAT** the egg, in a mixing bowl together with milk of choice or water, and one teaspoon of blue spirulina. Whisk until smooth.
2. **ADD** Va Vanilla Dilettoso Mix to the wet mixture, then stir until combined. For fluffy pancakes, do not over-mix the batter.
3. **SPRAY** a griddle or pan with cooking spray and place over medium-high heat. Once hot, pour a scoop of batter into the pan, cover with a lid.
4. **COOK** your pancakes over medium-high heat for about 2 minutes, then remove the lid and flip with a spatula. Cook for 1 more minute. This method will prevent your pancakes to brown and allow you to keep the beautiful blue color.
5. **TOP** with yogurt, fresh berries, a drizzle of honey, and a dust of blue spirulina for an extra blue touch.
6. **NOW** Enjoy!

*Buon Appetito!*