



WINTER GEMS ELDERBERRY PANCAKES

with Choc-o-lotta



Servings: 2 People ⌚ Less than 10 minutes

HOT HOT HOT

Inside Tips

For fluffy pancakes: do not over-mix the batter.
For best results: always pre-heat the skillet and lightly grease it.

WHAT YOU NEED

Ingredients

- 1 Cup Choc-o-lotta Dilettoso Mix
- 1 Pomegranate
- 1 Teaspoon Elderberry Powder
- 1/2 Cup Milk of Choice or Water (We used Unsweetened Almond Milk)
- 1 Scoop Unflavored or Chocolate Flavored Protein Powder
- Cooking spray of choice (We used Avocado Oil)
- Powdered Sugar or Powdered Monk fruit

HOW TO DO IT

1. **CUT** the pomegranate in half and extract its red gems. Gather them in a small bowl.
2. **ADD** to a separate bowl, your Choc-o-lotta Dilettoso Mix, one teaspoon of elderberry powder and one scoop of unflavored or chocolate flavored protein powder. Stir to combine.
3. **POUR** your milk of choice or water into the dry mix and give it a gentle stir (see Hot Hot Hot Tip).
4. **ADD** half of the pomegranate gems extracted to the batter and combine. Set aside.
5. **HEAT** a skillet over medium-high heat. Once warm, spray cooking oil of choice.
6. **POUR** one scoop of batter into the skillet to make pancakes. Cook for about 2-3 minutes.
7. **FLIP** pancakes to cook the other side.
8. **REMOVE** the cooked pancake from skillet and continue to cook more pancakes until batter is gone.
9. **TOP** your elderberry pomegranate protein pancakes with more fresh pomegranate gems, and a dust of powdered sugar.
10. **ENJOY!**

Buon Appetito!