



MOCHA BLANKET CAKES

with Choc-o-lotta



Servings: 4 Cakes ⌚ 10 minutes

HOT HOT HOT

Inside Tips: Add more yummy toppings such as bananas, strawberries, or raspberries.

WHAT YOU NEED

Ingredients

- 1 Cup Choc-o-lotta Dilettoso Mix
- 1/2 Cup Brewed Coffee
- Cooking spray of choice (we used avocado oil)
- Chocolate Sauce
- Powdered Sugar or Monkfruit

HOW TO DO IT

1. **ADD** the brewed coffee and the Dilettoso Choc-o-lotta Mix, to a mixing bowl. Stir to combine
2. **SPRAY** cooking oil of choice on a pre-heated skillet.
3. **POUR** batter into the skillet to make pancakes.
4. **FLIP** pancakes to cook the other side.
5. **REMOVE** cooked pancakes from skillet and continue to cook more pancakes until batter is gone.
6. **DRIZZLE** with chocolate sauce, a dust of sugar-free powdered sugar, and serve.

Buon Appetito!