

# **MINIS**

with Vava Vanifla



Servings: Tons of Minis



( L) 15 Minutes

#### **HOT HOT HOT**

**Inside Tips:** Cooking time is way less than regular pancakes, just 30 seconds on each side! Make sure your pan is pre-heated and lightly greased. We love avocado oil or ghee.

### WHAT YOU NEED

#### **Ingredients**

- 1 Cup Vava Vanilla Dilettoso Mix
- 1/2 Cup Water or Milk of Choice
- 1 Egg
- 1 Tablespoon Collagen Powder
- Cooking Spray of Choice or Ghee
- Your Favorite Toppings: Fresh Fruits, Honey Drizzle
- Yup, that's it!

## **HOW TO DO IT**

- 1. ADD water or milk of choice and the egg, to a mixing bowl. Whisk.
- 2. SIFT in your Dilettoso Vava Vanilla Mix, one tablespoon of collagen powder and stir to combine.
- 3. **HEAT** a skillet on the stove over medium-high heat with a little oil.
- 4. TRANSFER the batter into a squeeze bottle (see photos and our Amazon link), then squeeze the bottle and pour your yummy mix into the pan, making small round pancakes.
- 5. FLIP the mini pancakes over after 30 seconds and let them cook on the other side until golden, before transferring them to a plate.
- 6. **REPEAT** the above steps until there is no batter left.

Buon Appetito!