



SASSY SNICKERS PANCAKES

with Choc-o-lotta



Serving: 1 Person

🕒 10 minutes

HOT HOT HOT

Inside Tips: The right amount of milk depends on the size of the banana and egg. Start with 3 tbsp (50 ml) and, if necessary, adjust. The result should be a smooth pancake batter.

WHAT YOU NEED

Ingredients

- 1/2 cup Choc-o-lotta Dilettoso Mix
- 1/2 Ripe Banana
- 1 Egg
- 1 Tablespoon Organic Peanut Butter
- 1/4 Cup Milk of Choice or Water
- 1 Teaspoon Sugar-free Chocolate Chips
- 1 Teaspoon Crushed Peanuts
- Cooking spray or butter (we used avocado oil. We also love Ghee!)
- Healthy Chocolate Topping: 2 Teaspoons Cocoa Powder, 1 Tablespoon Maple Syrup, 2 Teaspoons Milk of Choice

HOW TO DO IT

1. **MASH** half of a ripe banana, in a bowl.
2. **ADD** peanut butter and Choc-o-lotta Dilettoso Mix to the bowl. As you stir, gradually add milk, until you reach a smooth texture.
3. **FOLD IN** one teaspoon of sugar-free chocolate chips and the crushed peanuts.
4. **PRE-HEAT & GREASE** a pan, then pour a scoop of pancakes batter.
5. **COOK** your pancakes over medium-high heat until the underside is golden and bubbles begin to appear on the surface, then flip with a spatula and cook until golden.
6. **MAKE** the healthy chocolate topping: in a small bowl, stir together cocoa powder and maple syrup. Keep stirring and add one or two teaspoons of milk, to achieve a creamy texture.
7. **SERVE** these healthy Snickers pancakes with the healthy chocolate topping and a drizzle of organic peanut butter.

Buon Appetito!