



# VEGAN CHOCONANA WAFFLES

*with Choc-o-lotta*



Servings: 2 People ⌚ 15 Minutes

## HOT HOT HOT

**Inside Tips:** Don't over-mix the batter – a few lumps are fine. Make sure you let it sit for 5 minutes, for optimal results. It will make a big difference!

## WHAT YOU NEED

### Ingredients

- 1 Cup Choc-o-lotta Dilettoso Mix
- ½ Cup Milk of Choice
- 1 Banana
- ½ Cup Dark Chocolate Chunks

## HOW TO DO IT

1. ADD milk of choice and Dilettoso Choc-o-lotta Mix, to a medium bowl, and whisk until combined. Do not over-mix. Set aside.
2. CUT half of a banana into thin slices. Set aside.
3. FOLD the chocolate chunks and banana slices into the chocolate batter and give it a gentle stir.
4. HEAT and grease a waffle iron. Once hot, scoop 2 tablespoons of batter and cook according to waffle maker instructions. We suggest to cook for an extra minute.
5. REMOVE waffles from the iron and repeat until there is no more batter left.
6. TOP waffles with your favorite yogurt, extra chocolate chunks and fresh banana slices.
7. ENJOY!

*Buon Appetito!*