



FLUFFY NUTTERCAKES

with Vava Vanilla



Serving: 1 Person

🕒 10 minutes

HOT HOT HOT

Inside Tips: The amount of milk depends on the type of protein you choose. Start by adding half of the suggested total amount, and make adjustments, to achieve the desired batter!

WHAT YOU NEED

Ingredients

- 1/2 Cup Vava Vanilla Dilettoso Mix
- 1/4 Cup Protein Powder Vanilla Flavored or Flavorless
- 1 Egg
- 1/4 Cup Milk of Choice or Water (Read HOT HOT HOT Tip)
- Cooking spray or Butter (WWe used avocado oil. We also love Ghee!)
- Toppings: Organic Almond or Peanut Butter, Greek Yogurt, Sugar-free Chocolate Chips

HOW TO DO IT

1. **WHISK** egg and milk of choice or water (we used unsweetened vanilla almond milk), in a bowl.
2. **ADD** Vava Vanilla Dilettoso Mix and protein powder to the bowl, stir gently until you achieve a smooth batter.
3. **SPRAY** your pre-heated skillet with cooking oil of choice.
4. **POUR** batter onto the pre-heated skillet to make pancakes.
5. **COOK** pancakes on medium-high heat, for 2 to 3 minutes. When enough bubbles are formed, it is time to flip the pancake and let it cook for 2 more minutes.
6. **TOP** your protein pancakes with a tablespoon of Greek yogurt and a generous drizzle of almond or peanut butter, for extra protein. Optional: sugar-free chocolate chips, to add extra sweetness to your morning.

Buon Appetito!