



SPIRULINA POWER PANCAKES

with VaVa Vanilla



Servings: 1 Person ⌚ 10 minutes

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Inside Tips: For greener pancakes, simply add more spirulina.

WHAT YOU NEED

Ingredients

- 1/2 Cup Dilettoso Vava-Vanilla
- 1/3 Cup Almond Milk
- 1 Teaspoon Green Spirulina
- 1 Large Egg
- Toppings: 2 Tablespoons Yogurt, Fresh Blackberries and Blueberries, Honey or Maple syrup Drizzle

HOW TO DO IT

1. BEAT the egg, in a mixing bowl together with milk or water, and spirulina. Whisk until smooth.
2. ADD Va Vanilla Dilettoso Mix to the wet mixture, then stir until combined. For fluffy pancakes, do not overmix batter.
3. SPRAY a griddle or pan with cooking spray and place over medium-high heat. Once hot, pour a scoop of batter into the pan.
4. 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.
5. TOP with yogurt, fresh blackberries, blueberries and a drizzle of honey.
6. NOW Enjoy!

Buon Appetito!