



GLOWING APRICOT PANCAKES

with Vava Vanilla



Servings: 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 Tablespoon Collagen Powder
- 1 Egg
- 1/3 Cup Milk of Choice of Water (Read HOT HOT HOT Tip)
- Cooking spray or Butter (we used avocado oil. We also love Ghee!)
- Toppings: Greek yogurt, Extra Apricots, Maple syrup or Honey, Chopped Pecans.

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 collagen powder to the bowl (see the Amazon link at the bottom of this recipe to get the one we use), stir gently until you achieve a smooth batter.
3. **SLICE** two apricots into thin slices and set aside.
4. **SPRAY** your pre-heated skillet with cooking oil of choice.
5. **POUR** the batter onto the pre-heated skillet to make pancakes.
6. **COOK** pancakes on medium-high heat, for 2 to 3 minutes.
7. **PLACE** apricot slices on the pancake, then flip it and let it cook for 2 more minutes.
8. **REMOVE** from the stove and repeat.
9. **TOP** your protein pancakes with a tablespoon of Greek yogurt, extra apricots, a generous drizzle of maple syrup or honey, and a few chopped pecans.
10. **ENJOY!**

Buon Appetito!