

Cocoa Banana Stackers

Ingredients

- 1 cup Original Syrup
- 3 tbsp chunky style peanut butter
- 1 ¼ cups Original Mix
- 1/3 cup unsweetened cocoa
- 3 tbsp sugar
- 1 ¼ cups low fat buttermilk
- 1 egg
- 1/4 cup mini semi-sweet chocolate chips
- 4 small bananas, peeled and thinly sliced
- Chopped peanuts for garnish (optional)

How to make it

1. Heat syrup and peanut butter in microwave for 1 minute or until very hot and stir until blended smooth.
2. NOTE: Syrup may be very hot depending on wattage of microwave oven. For safety and best results, microwave syrup in a 4 cup Pyrex glass measuring cup with a handle and use a small whisk to stir in peanut butter.
3. In medium bowl, stir together pancake mix, cocoa and sugar.
4. Whisk in buttermilk and egg until just mixed.
5. Spray a non-stick pancake griddle pan with non-stick cooking spray and heat over medium heat until very hot.
6. Place three 1/4 cup portions of batter on pan and cook until small bubbles appear on surface.
7. Flip with a spatula and cook until dry looking and puffed.
8. To assemble, place one hot pancake on plate, sprinkle with 1/2 tbsp chips and half a banana, thinly sliced.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

Made with



Original Syrup

9. Top with another hot pancake and sprinkle with 1/2 tbsp of chips and remaining half of sliced banana.
10. Top with third pancake and drizzle with hot syrup mixture.
11. Sprinkle with chopped peanuts if desired.
12. Repeat process with remaining ingredients.