

# Dark Chocolate & Peppermint Holiday Pancakes

## Ingredients

For the Pancakes:

- 2 cups Original Mix
- 2 eggs
- 2 tbsp canola oil
- Water
- 1/4 cup dark cocoa
- 1/4 cup sugar
- 1/4 cup dark or semi-sweet chocolate chips
- 1/4 cup peppermint baking chips

For Garnish:

- Whipped cream
- Crushed candy cane
- Mini candy canes
- Maple or chocolate syrup

## How to make it

1. In a large mixing bowl, combine the pancake ingredients until incorporated well, but do not overmix. The batter should remain slightly lumpy. Pour the batter into a large liquid measuring cup for easy cooking.
2. Preheat your griddle to 375°F.
3. Lightly spray your griddle with butter or nonstick cooking spray.
4. Pour the batter onto the griddle and cook.
5. Serve the pancakes warm with whipped cream, crushed candy cane and syrup if desired.
6. Makes 9 large pancakes.
7. To freeze- Let pancakes cool completely and then store separated with wax or parchment



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	9

## Made with



Original Mix

paper in between them in a freezer friendly plastic bag or container. To reheat, place on a plate and warm in the microwave.

8. Enjoy!