

Double-Chocolate Pancake Cereal

Ingredients

- 1 cup Original Mix
- 1/4 cup unsweetened cocoa powder, sifted
- 2 tbsp granulated sugar
- 1 egg, beaten
- 3/4 cup, plus about 1 cup per person when serving milk
- 1 3/4 tbsp divided oil
- 1/3 cup finely chopped white chocolate

How to make it

1. In large bowl, stir together pancake and waffle mix, cocoa powder and sugar. Add egg, milk and 1 tbsp oil, stirring until large lumps disappear (do not overmix). Let stand for 3 to 5 minutes. Fold in white chocolate. Transfer to piping bag.
2. Heat large skillet over medium heat or electric griddle to 375°F. Lightly brush with oil or spray with cooking spray. In batches, squeeze 1-inch-diameter portions of batter for each pancake, spacing at least 1 inch apart.
3. Cook pancakes for 30 to 60 seconds or until bubbles start to form. Flip and cook for 30 to 60 seconds or until golden brown on the bottom. (Alternatively, toss pancakes to flip.) Wipe skillet clean with paper towel between batches to prevent chocolate from burning and brush with more oil or spray with more cooking spray as needed.
4. Serve mini pancakes in a bowl with milk.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min (+ 5 min standing time)	6

Made with



Original Mix