

Hot Cocoa Pancakes with Peppermint Glaze

Ingredients

- 1 cup Buttermilk Complete Mix
- 1/4 cup unsweetened cocoa powder
- 1-2 tbsp sugar
- 1 cup mini chocolate chips, divided
- 1 tbsp mint chips
- 1/2 cup mini marshmallows
- Original Syrup

How to make it

1. Mix the pancake mix, cocoa, sugar, cocoa powder, 1/2 into a small mixing bowl and add 1 cup plus 1 tbsp cool water. Whisk until fully incorporated and it is the consistency of pancake batter.
2. Heat a skillet lightly sprayed with cooking spray over low-med heat, allow the pan to get hot, then begin cooking your pancakes.
3. Melt 1/2 cup chocolate chips and peppermint chips (if using) in microwave for 30 seconds intervals until melted. Stirring in between. Add Pearl Milling Company™ Syrup and stir until desired drizzling consistency.
4. Once ready to serve, plate your pancakes whipped cream, additional chocolate chips, the reserved mini marshmallows and the peppermint drizzle.



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

Made with



Buttermilk Complete Mix