

Hot Cocoa Pancakes

Ingredients

- 2 cups Original Mix
- 2 tbsp unsweetened cocoa powder
- 1 ½ tbsp sugar
- 1 tsp vanilla extract
- 1 cup 2% or nonfat milk
- 1/4 cup water

Suggested Topping:

- Marshmallow spread
- Chocolate syrup
- Original Syrup

How to make it

1. Heat skillet over medium-low heat or electric griddle to 375°F.
2. In a microwave-safe bowl, mix together cocoa powder, sugar, milk, and vanilla until well combined. Heat in microwave 30 seconds or until warm. Stir again to ensure mixture is combined.
3. Combine cocoa mixture, pancake mix and water. Stir until large lumps disappear (do not beat or overmix). If batter is too thick, add additional 1 to 2 tbsp water.
4. Pour slightly less than 1/4 cup batter onto lightly greased skillet or griddle. Cook 90 seconds on first side (bubbles will appear on surface). Turn and cook for another 30 seconds.
5. Top pancakes with 1 tbsp marshmallow spread and drizzle with 1 tsp chocolate syrup. Or top with Pearl Milling Company™ Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	5 min	15 min	12

Made with



Original Mix