

# Peanut Butter and Chocolate Chip Pancakes

## Ingredients

- 1 ½ cups Original Syrup
- 1/2 cup peanut butter
- 2 cups Original Complete Mix
- 1 cup water
- 1/2 cup miniature chocolate chips

## How to make it

1. Heat pancake syrup in microwave for 2 minutes, add 1/2 cup peanut butter and stir thoroughly.
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. Combine pancake mix, water and 1/2 cup of the peanut butter syrup made above.
4. Stir until large lumps disappear.
5. Stir in miniature chocolate chips.
6. Cook on hot griddle according to package directions until golden brown.
7. Serve topped with remaining warm peanut butter syrup.



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

## Made with



Original Syrup