Banana Chocolate Pancakes

*This pancake recipe combining the winning flavours of banana and dark chocolate
will bring your breakfast or brunch to whole other level!*

1 1/2 cups flour

1 tablespoon sugar

2 teaspoons baking powder

1/2 teaspoon cinnamon

1 1/4 cups milk

**1/2 cup mashed banana
(about 2 small bananas)**

1 egg, lightly beaten

1 teaspoon vanilla

**1/2 cup semisweet chocolate
drops, separated roughly in
half (for a sweeter pancake,
try adding milk chocolate
drops)**

**Optional - maple syrup, your
favourite peanut butter, or our
Chocolate Hazelnut Spread**

Combine flour, sugar, baking powder and cinnamon in a large bowl.

Stir in milk, banana, egg and vanilla. (You may need to add a few tablespoons extra of milk if you feel the batter is too thick). Fold in about half of the chocolate drops.

Heat a non-stick pan on medium heat. You will know when the pan is hot enough for the pancake batter when a few drops of water dances on the surface of the pan. *Note: you may need to spray the pan with non-stick spray.*

Pour batter onto pan, making about 3 inch rounds.

Cook about two minutes or until tops are bubbly. Flip pancake and cook for another minute or until golden.

Place your delicious pancakes on individual plates and sprinkle with the remaining chocolate drops. For a fun addition, drizzle with syrup and serve with your favourite peanut butter or our incredible Chocolate Hazelnut Spread.