

MAKE IT!

Double Chocolate Pancakes

SERVES 4

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| 1½ cups American Spoon® Wheat & Malt Pancake Mix | 1 tablespoon oil or melted butter |
| 2 tablespoons sugar (optional) | ½ cup American Spoon® Fudge Sauce , plus additional for serving |
| 1½ cups milk | |
| 1 tablespoon lemon juice (optional) | |
| 2 eggs | |

Whisk together the pancake mix, sugar, milk, lemon juice, eggs, melted butter, and ½ cup of Chocolate Fudge Sauce. Mix gently until there are no lumps, being careful not to overbeat.

Heat a large griddle over medium-high heat. Coat the surface of the griddle with a thin layer of butter. Scoop the batter onto the pan, measuring out about ¼ cup for each pancake. Cook until bubbles form on the top of each pancake, 3-4 minutes, then flip and cook on the other side until golden. Repeat until all the pancakes are cooked.

Serve immediately with softened butter and Chocolate Fudge Sauce spooned over each stack.



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