

## **Chocolate Pancakes**



## Ingredients

- 2 cups of Lehi Mills Buttermilk Pancake Mix
- 1/3 cup of cocoa powder
- 2/3 cup of sugar
- 2 1/4 cups of water

## Method

 Preheat your griddle to 300F or your skillet to medium heat.
In a bowl, combine all the ingredients and carefully whisk the product together, being careful to remove the cocoa powder clumps.

- 3. Pour 1/4 cup of pancake batter into your skillet or onto your griddle. Cook and flip when ready. Note: the pancake will take longer to cook due to the lower heat, but this will allow it to not burn.
- 4. Remove your chocolate pancake from the heat when finished cooking.
- 5. Serve the chocolate pancakes while warm and top with whipped cream, crushed peppermint, chocolate syrup, or our vanilla or coconut syrup, and enjoy!

) 10 – 15 min 🛛 🔗 makes abou

makes about 12 pancakes