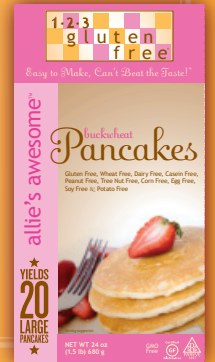


double CHOCOLATE CHIP pancakes



2 cups 1-2-3 Gluten Free® Allie's Awesome
Buckwheat Pancake Mix
½ cup cocoa powder
2 eggs* *(egg-free version at bottom of page)*

1½ cups skim milk (or water)
2 Tbsp. vegetable oil
¾ cup chocolate chips

- ① Heat griddle over medium heat.
- ② Place 2 cups Allie's Awesome Buckwheat Pancake Mix in bowl. Add cocoa powder and mix together with Pancake Mix. Add eggs, milk and oil and mix until thoroughly blended. Add more or less Mix/milk until you reach consistency of your personal preference. Add in chocolate chips.
- ③ Spray griddle with non-stick spray. Ladle batter onto griddle. Cook until bubbles form and then flip pancake to cook other side. Pancakes should be lightly brown on each side.

These are great for breakfast, brunch or dessert. Try adding mint chips to the batter and topping the pancakes with ice cream for a summertime after-dinner treat!

* EGG-FREE VERSION

To make this recipe egg-free, substitute ½ cup unsweetened applesauce plus ⅛ tsp. xanthan gum to recipe above.

