

BetterBody Foods

Chocolate Peanut Butter Plant Protein Pancakes

Prep: 45 min Cook: 0 min Total: 45 min Servings: 8

Calories: 241 Fat: 12g Protein: 14g Carbs: 20g Fiber: 0g

Ingredients

- 4 large eggs
- 1 cup unsweetened almond milk
- 1/4 cup low-fat greek yogurt
- 2 Tbsp BBF Organic Agave
- 1 Tbsp vanilla extract
- 1 cup PBfit Classic
- 1/2 cup Organic Plant Protein
- 1/3 tsp baking powder
- 1/4 tsp salt
- 1/2 cup mini chocolate chips
- BBF Naturally Refined Coconut Oil, for pan

Directions

1. In a large bowl, whisk eggs until well blended. Whisk in almond milk, yogurt, agave and vanilla. Stir in plant protein, baking powder and salt. Stir with wooden spoon until smooth. Stir in chocolate chips.
2. Preheat skillet or griddle over medium-low heat. When hot, brush with coconut oil. Drop batter by 1/4 cupfuls on skillet and spread into circles. Cook until tops begin to bubble and undersides are golden, about 2 to 3 minutes. Flip and cook until golden on other side, about 1 minute.
3. Cacao Syrup:
4. Ingredients
5. 3/4 cup almond milk
6. 3/4 cup BBF Organic Coconut Palm Sugar
7. 1/2 cup BBF Organic Cacao
8. Instructions:
9. In a small saucepan, heat almond milk over medium heat until steaming. Add half of the palm sugar and whisk until blended. Add half of the cacao, whisk, add the rest of the palm

sugar, whisk and whisk in the remainder of the cacao. Once it comes to a light boil, reduce heat to low and cook for several minutes, until sauce thickens slightly.

10. Drizzle over pancakes and serve.

11. Enjoy your Chocolate Peanut Butter Plant Protein Pancakes!