



Simple | Healthy | Delicious

Peanut Cocoa Banana Pancakes

INGREDIENTS

4 eggs

2 bananas

½ teaspoon pure vanilla extract

2 to 4 tablespoons Nature's Earthly Choice Peanut Powder With Cocoa

Butter or oil for cooking



DIRECTIONS:

1. In a blender, combine the eggs, bananas, vanilla, and peanut powder with cocoa. Puree until blended together.
2. Warm butter or oil in a pan over medium heat. Add the batter in ¼-cup scoops and cook until golden brown, about 2 minutes on each side. The pancake is ready to flip when the edges turn crispy and the batter forms bubbles. Serve with chopped fruit, coconut flakes, maple syrup, or honey.