



## **Jack & Jason's Double Chocolate Strawberry Dee-lite:**

### **What You'll Need for Pancake:**

- 1¼ cups Jack & Jason's Double Chocolate Pancake/Waffle Mix
- ¾ cup Milk (Almond Milk, Coconut Milk, Soy Milk, or water for vegans)
- 1 Egg or (1½ teaspoons of your favorite egg replacer for vegans -We like Ener-G)
- 1 tablespoon melted butter [Canola Oil for vegans]

### **What You'll Need for Topping:**

- 1 basket of strawberries
- Chocolate syrup or sauce
- Light whipped cream or cool whip

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| <ul style="list-style-type: none"><li>• Important: For thinner pancakes use more liquid, for thicker use less.</li><li>• Pre-heat griddle to 350° or non stick skillet to medium heat</li></ul> |
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### **Double Chocolate Pancakes:**

Combine 1 cup of milk [almond /coconut/soy milk for vegans], 1egg [½ teaspoons of favorite egg replacer for vegans], and 1 tablespoon of melted butter [canola oil for vegans] with 1¼ cups of dry mix. Stir ingredients briefly (10 swirls) and do not over-mix! Let batter stand for 5 minutes. Pour ¼ scoops onto griddle; flip pancakes over after 2 minutes or once edges have solidified.

*Makes 8-10 4" pancakes*

### **Dessert Topping:**

Slice strawberries into thin single slices and place atop the cooked double chocolate pancakes. Drizzle chocolate sauce or syrup over the top of the strawberries (optional). Complete your dessert with a dollop of whip cream or Cool Whip and enjoy!

