



Chocolate Protein Pancake with Peanut Butter Icing

Cook Time: 10

Servings: 1

Pancake Ingredients

- 1 Scoop Chocolate Protein Powder
- 1/4 tsp. Baking Powder
- Pinch of Salt
- 1/2 tsp. Cinnamon
- 5 Drops Chocolate Sweetener
- 1/2 Cup Egg Whites
- 1/4 Cup Almond Milk

Icing Ingredients

- 2 tbsp. Powdered Peanut Butter
- 1 tbsp. Non-fat Greek Yogurt
- 2 tbsp. Almond Milk

Topping Ingredients

- 1 tbsp. Cranberries
- 1 tbsp. Coconut Flakes

Instructions

1. Put 1 scoop of chocolate protein powder, 1/4 tsp. baking powder, pinch of salt, 1/2 tsp. cinnamon, 1/2 cup egg whites and 1/4 cup almond milk in a bowl.
2. Add 5 drops of natural chocolate sweetener.
3. Whisk until smooth.
4. Put pan on medium heat and spray with cooking spray.
5. Put the batter in the pan. After 2 minutes lower the heat to medium low.
6. Flip after the top is just about dry.
7. Cook for another minute.
8. Put 2 tbsp. powdered peanut butter, 1 tbsp. non-fat Greek yogurt and 2 tbsp. almond milk in a measuring cup or bowl.
9. Mix until smooth, just like icing.
10. Put the pancake on a plate, and top with the icing.
11. Sprinkle 1 tbsp. coconut flakes and 1 tbsp. cranberries on top.

