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Chocolate Cookies and Cream Pancakes

Prep time: 10 min. **Cook time:** 6 min.

Serving size: 3 pancakes

Recipe yields 2 servings

Ingredients:

1/2 cup (60 g) whole wheat flour

1 scoop (35 g) Signature Chocolate Whey protein powder

1/2 tbsp (2.5 g) cocoa powder

1 tsp baking powder

1/2 cup almond milk

1/4 cup (56 g) plain nonfat Greek yogurt

1 whole egg

Toppings

4 tbsp Walden Farms sugar-free maple syrup

1/2 Signature Cookies and Cream Protein Crunch Bar

Directions:

1. Preheat pan or griddle to medium-high heat.
2. In a medium bowl, mix flour, protein powder, cocoa, and baking powder. In a separate bowl, mix milk, Greek yogurt, and egg. Combine wet and dry ingredients, and gently mix until smooth.
3. Spoon batter onto griddle to make six medium-sized pancakes. Cook for about 3 minutes per side.
4. Divide pancakes and layer on two plates. Drizzle on maple syrup.
5. Chop protein bar into small cubes and sprinkle on top. Enjoy!