

Chocolate "Cheesecake" Pancakes

Recipe by © Alysha Melnyk 2019

Ingredients:

1 Cup Whole Milk

1 Container Plain Cream Cheese (approximately 8 ounces in total)

2 Large Eggs

3/4 Cup Cake Flour

3/4 Cup All-Purpose Flour

2 Tablespoons Cocoa Powder

1/3 Cup Cane Sugar

1 Tablespoon Funny Farm Apiaries Chocolate Cappuccino Honey

Olive Oil or Olive Oil Spray

For Topping: Whipped Cream, Chocolate Syrup, Chocolate Sprinkles, and Red Raspberries or Other Toppings of Choice

Instructions:

1. First, combine your milk, cream cheese and eggs in a blender. Blend until smooth.
2. Next, add in your cake flour, all--purpose flour, cocoa powder, sugar, and raw honey. Blend until smooth, using a spoon to scrape down the sides and stir as necessary. Mixture will be thick but smooth.
3. Heat olive oil/olive oil spray (*I used the spray) on low/medium heat in sauté pan.
4. Once the pan is heated, pour batter into the center of your pan (making the pancake size of your choice).
5. I would do a "test" pancake first to see how the pan is temperature-wise. Look for the edges to brown/bubble. The pancake top will still look soft, but it is ready to flip because this mixture tends to cook fast. Other side will cook fast as well. Pancake will feel cooked through but spongy in consistency when done.
6. Repeat as needed to make all pancakes. Keep pancakes covered to keep them all warm until you are done cooking.
7. Top pancakes with extra ingredients of choice (whipped cream, chocolate syrup, sprinkles, berries, etc.).
8. Store leftovers in the refrigerator and reheat in the microwave (they taste just as great!).
9. Enjoy! :)