



Delicious Chocolate Pancakes & Lea's new kitchen

⌚ Preparation time: 25 minutes

👤 Portions: 16

Cooking time: 0 minutes

Total time: 25 minutes

Ingredients (6 pancakes/serves 2-3)

- 300 g (2 cups) (spelt) flour (type 630)
 - 4 tbsp. raw cocoa
 - 1-2 tsp cinnamon
 - 500 ml (16.9 oz) plantbased milk (e.g. oat milk or almond milk)
 - 3 tbsp. maple syrup + more for drizzling
 - 2-3 tbsp. coconut oil or another vegetable oil
 - 3 tbsp. dark almond paste/almond butter
 - Blueberries or raspberries to your liking
 - Optional: Icing sugar for dusting
 - Optional: Hulled hemp seeds for garnish
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Instructions (25 minutes)

1. Mix the spelt flour, raw cocoa, cinnamon, plant drink and maple syrup to an even pancake dough, allow to swell for 5 minutes and stir again.
2. Heat a few drops of (coconut) oil in a flat pan and use a ladle to toss out the dough for a pancake in the hot pan. Fry the pancake for approx. 2 minutes, flip over fry again for 2 minutes. Repeat this process until all the pancakes are baked. Keep the pancakes warm in a slightly heated oven until serving.
3. Sprinkle the chocolate pancake with maple syrup and cinnamon and fold. Drizzle with almond paste, add berries as desired and dust the pancakes with icing sugar. If you like, serve with hulled hemp seeds. Enjoy!