

Chocolate and Banana Pancakes With Peanut Butter Syrup



Ingredients:



Pancakes:

- 1 cup flour
- 3 tablespoons sugar
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 cups [Hiland Dairy Chocolate Milk](#)

- 2 tablespoons [Hiland Dairy Unsalted Butter](#), melted
- 1 large egg
- 1 teaspoon vanilla extract
- 1 banana, chopped

Syrup:

- 1 cup [Hiland Dairy Milk](#)
- 1 cup sugar
- 2 tablespoons [Hiland Dairy Salted Butter](#)
- 1/2 cup creamy peanut butter
- 1 teaspoon vanilla extract

Directions:

For the syrup: Stir milk, butter, sugar and peanut butter together in a saucepan over medium heat.



Bring to a boil while whisking constantly. Cook at a boil for 3 minutes, continuing to whisk constantly.



Remove from heat and stir in vanilla extract. Set aside until pancakes are cooked.

In a small bowl, whisk together the dry ingredients (flour, sugar, baking powder and baking soda).



In a separate bowl, mix chocolate milk, vanilla and melted butter. Slowly whisk the egg into the milk mixture.



Pour the wet ingredients into the dry ingredients and stir just until blended.



Heat a griddle to 350 F. Pour 1/3 cup of the batter to form pancakes. Immediately sprinkle with banana chunks.



Once the pancakes are bubbly and edges are cooked, about 1 minute, flip them over and cook for an additional minute.

Drizzle peanut butter syrup over top and enjoy!