

# Chocolate Peanut Butter Sheetpan Pancakes

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Serves 8, 5 FSP per serving. Recipe adapted from Kim at A Girl and Her Phone on YouTube

- 2 cups Kodiak Chocolate Pancake Mix
- 1 cup Kodiak or Peanut Butter Pancake Mix
- 3 tsp baking powder, divided
- 2 1/2 cups unsweetened almond milk, divided
- 1 tsp vanilla
- 3 eggs, divided

1. Preheat oven to 400
2. Spray a 15×10 inch pan with non stick spray. Set aside
3. In a mixing bowl, combine chocolate pancake mix, 2 eggs, 1 1/2 cups of almond milk and 2 tsp of baking powder. Mix until well combined. Set aside
4. In another mixing bowl, combine peanut butter pancake mix, 1 egg, 1 cup almond milk, 1 tsp vanilla and 1 tsp baking powder.
5. Pour the chocolate batter into the prepared pan.
6. Pour the peanut butter batter over chocolate batter.
7. Swirl with a knife to lightly combine, reaching all

edges so you get chocolate and peanut butter in each bite.

8. Bake at 400 for 20 minutes or until done.

9. Let cool and cut into 8 pieces.