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.