

## DOUBLE CHOCOLATE BANANA PANCAKES

### Ingredients

- 1 cup teff flour
- ½ cup brown rice flour
- 2 tsp baking powder
- ½ tsp salt
- sprinkle of cinnamon & nutmeg (if desired)
- 3 T cacao powder
- 1 T sugar
- 1 ½ cups almond milk, more as needed
- 3 ripe bananas
- ¼ cup vegan chocolate chips
- coconut oil

### Directions

- In a medium bowl, combine flours, baking powder, salt, spices (if using), cacao, and sugar. Sift with a whisk to thoroughly combine.
- In a blender, combine almond milk and 2 bananas. Blend until frothy.
- Make a well in the dry ingredients and add the banana milk into the dry ingredients. Stir until smooth.
- Slice the remaining banana lengthwise once in each direction so the banana is in 4 long pieces. Slice crosswise into the batter and gently fold into the mix.
- Fold in the vegan chocolate chips
- Add more almond milk as needed to reach desired batter consistency – it should be a little runny
- Heat the griddle over medium heat and add a little coconut oil to coat the surface.
- Add batter (we cook about 5-6 at a time) to the griddle and let set until bubbles pop all over the pancake. Flip and cook until brown and insides are set.
- Serve as is, with fruit topping, with coconut oil, or whatever you like!