

RECIPE OF THE WEEK

Blueberry Pancakes with Chocolate Chip and Caramel

Ingredients

- 1 Chocolately Caramel Flavored Mug Cake Packet
- 3 tbsp. Liquid Egg Whites
- ½ tsp. baking powder
- 3 tbsp. cold water
- 1 tbsp. Walden Farm's Blueberry Syrup



Preparation

1. Add liquid egg whites to a medium-sized mixing bowl and whisk until it becomes velvety smooth (i.e. right before the point of stiff peaks)
2. Add and combine the rest of the ingredients gently.
3. Pour the batter on a greased and warmed skillet on medium heat into desired pancakes sizes. Flip when bubbles form and golden brown.
4. Drizzle over Walden Farm's Blueberry or Caramel Syrup.
5. Enjoy!

