



## PERFECT PANCAKES

### INGREDIENTS

- 1 1/2 C all-purpose flour
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- 1/2 tsp salt
- 1 large egg, slightly beaten
- 1 1/2 C (12oz) Vanilla 0% Chobani Greek Yogurt
- 1/2 C milk
- Vegetable oil cooking spray
- Maple syrup and mixed berries



### PREPARATION

Mix all dry ingredients together in large bowl. Whisk egg, Chobani and milk together. Pour wet mixture into dry mixture and whisk until smooth. Heat skillet over medium high heat. Spray pan with cooking spray. For each pancake, scoop 1/4 cup batter onto skillet. Flip when bubbles appear on top and cook until golden brown, about 1 minute. Serve with syrup and berries.

Recipe Rating ★★★★★

### TAGS

Breakfast / Easy / Kid Friendly / Vegetarian

### NUTRITION INFORMATION (per pancake):

Calories 75, Fat 1g, Saturated Fat 0g, Trans Fat 0g, Cholesterol 16mg, Sodium 229mg, Carbohydrate 13g, Fiber 0g, Sugars 2g, Protein 4g