Brilliant Beet Pancakes
These vibrant pancakes are a great way to sneak veggies into your breakfast!

Serves 12

Ingredients

- 2-3 beets, roasted, peeled and mashed
- 1 egg
- 1¾ cups whole wheat pastry flour
- 1 tablespoon baking powder
- 3 tablespoons brown sugar
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 3 tablespoons butter, melted
- ½ cup plain, non-fat Greek yogurt
- 1¼ cups low-fat milk

  - For Chocolate Beet Pancakes:
    - ¼ cup cocoa powder
    - 3 additional tablespoons brown sugar

Directions

1. In a large mixing bowl, whisk all ingredients together, until thoroughly combined and smooth.
2. Spoon heaping tablespoons of batter onto a hot griddle, and cook 2-3 minutes on each side.
3. Serve hot with applesauce, fresh fruit or your favorite toppings!