

Chocolate Pancakes with Strawberry-Basil Compote

Prepared for the Edible Academy Opening Weekend Celebration by Kate Gardner Burt, Lehman College

Ingredients (8 – 10 pancakes):

3 extra large eggs
1 very ripe large banana
1.5 cups packed baby spinach (or kale)
3 Tablespoon cocoa powder
1 teaspoon vanilla
Pinch of salt
1/2 teaspoons of baking powder
1 teaspoon and 1 Tablespoon sugar
1 Tablespoon coconut oil

For the topping:

6-8 medium strawberries, diced
3 Tablespoon finely chopped basil (optional)

Instructions:

Mix strawberries, basil, and 1 teaspoon of sugar. Let sit while other pancakes are prepared.

Puree the first seven ingredients (eggs, banana, baby kale or spinach, cocoa powder, vanilla, pinch salt, baking powder) and the remaining 1 teaspoon sugar in blender or in a bowl with an immersion blender. Heat a medium pan to medium-low. Melt coconut oil and add batter. Cook each pancake about 1-2 minutes per side – they cook more quickly than grain-based pancakes.

To serve, dress with the strawberry-basil topping.