



Almond Joy Pancakes

These easy Almond Joy Pancakes are a hearty and tasty way to start the day. They're filled with all your candy bar favorite: coconut, almonds, and chocolate. Recipe and photo created by [What The Fork](#).

Ingredients

- 2 large eggs, room temperature
- 1 cup unsweetened coconut milk, water, or regular dairy milk
- 2 TBSP oil
- 1 TBSP pure maple syrup, optional
- ½ tsp almond extract
- 1 cup [Pamela's Buttermilk Pancake Mix](#)
- ¼ cup chocolate chips
- ¼ cup shredded coconut
- ¼ cup chopped raw almonds

Directions

Whisk together the eggs, milk, oil, maple syrup, and almond extract.

Stir in the pancake mix until dry ingredients are incorporated. Mixture will be lumpy. Stir in the chocolate chips, coconut, and almonds. Let the batter sit while the griddle preheats. Batter will thicken.

Preheat non-stick griddle to medium low heat. When the griddle is hot, add 1/4 cup of pancake batter per pancake to the pan. Spread into a circle.

The pancakes are ready to flip when the bottom is golden brown, the pancakes have puffed, and bubbles start to rise to the surface. Flip pancakes and cook on the other side until golden brown and cooked through. (Note: As the pancakes cook, you may need to lower the temperature of the burner to low so the pancakes don't burn or get too dark before being cooked all the way through.)

Serve hot and top with extra almonds, chocolate chips, coconut, and chocolate sauce if desired. These can also be served with maple syrup instead of chocolate sauce.