CYC presents...

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...making iso kinda sorta better!

# BEFORE WE BEGIN

Just a friendly reminder that every recipe can be altered to suit your dietary needs!

Here are some things that might need to be altered for you:

Milk, Cocoa Power, Marshmallows, Greek yogurt, Protein Powder & Egg







What you'll need to make this delicious treat:

- 2 cups almond milk (or your milk of choice)
- 2 Tbsp cocoa powder
- 2 Thesp honey or maple syrup
- 1/2 tsp vanilla extract
- Marshmallows





#### THE HOW:

Warm the almond milk in a small saucepan, then whisk in the cocoa powder, honey, and vanilla extract.

Whisk well to remove any lumps from the cocoa.

Optional: place in your blender (make sure the cocoa isn't too hot - you don't want to get burned) and blend until frothy.

Serve warm with marshmallows.

Add more or less honey, depending on how sweet you like it.

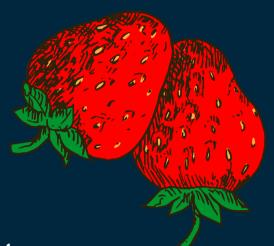


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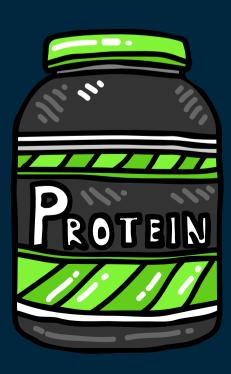
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What you'll need to make this delicious treat:

- Protein Powder
- Frozen Fruit
- Water



### Tips & Tricks:

· Make sure you have parental supervision when using the blender

• Keep it fresh & freeze your own fruit in ziplock bags

• Try to keep the flavours all on the same pageAdd in extras like

peanut butter, cinnamon & honey for added yumminess













#### THE HOW:

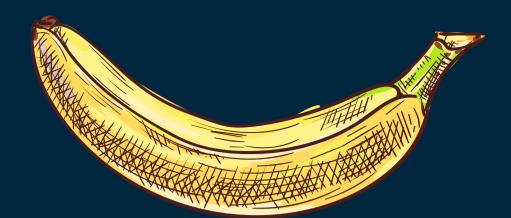
Add everything in the blender & blend your worries away!

Make sure you don't overdo it with the water so you have a nice thick consistency.

Try adding water in bits if you can.



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What you'll need to make this delicious treat:

- Small Ripe Banana
- Medium Egg
- · Wholemeal Self-Raising Flour
- Oil Spray
- · Fruit, Spices, Maple Syrup or Honey to garnish





#### THE HOW:

Start by mushing the banana with a fork until you get a paste.

Then add the rest of the ingredients & mix. Only use about two tablespoons of wholemeal self-raising flour for this.

Once combined, grab a parent to help with the cooking. Use the spray to oil a pan & make as many pancakes as you can.

