



Posted on 4 October 2012

by Jade Marchette

Choco Chip Pancakes



Ingredients

3 tsp baking powder
2 eggs - beaten lightly
2 cups of flour (plain)
3 cups buttermilk
2 1/2 tbsp sugar
1 cup chocolate chips - white and milk
2 1/2 oz unsalted butter - melted
Unsalted butter (to grease the pan)

Preparation

- 1 First, mix the sugar, flour and baking powder all together in a bowl.
- 2 Add in the eggs, buttermilk and melted butter - beat fast to combine.
- 3 Now blend in the white and milk chocolate chips and .
- 4 Heat a large non-stick frypan over medium heat and melt 1//4 teaspoon of the extra butter.
- 5 Pour 1/3 cup of pancake batter into the pan and allow it to cook for 2-3 minutes - until you see bubbles appear on the surface. This tells you one side is done.
- 6 Turn the pancake over gently and cook for another minute.
- 7 Stir the mixture between pancakes so all the chocolate chips are not left on the bottom of the bowl.
- 8 While cooking all the pancakes, make sure you place the done pancakes on a plate and keep warm in the oven at 250 degrees F.
- 9 Serve plain or with fresh fruit and whipped cream.
- 10 You can even drizzle a little bit of honey or Maple syrup.

Cooks Note

