



CHOCOLATE CHIP PANCAKES

Serves 2



- * 3/4 cup of white flour
- * 1 1/2 tablespoons of white sugar
- * 3/4 teaspoon of baking powder
- * 1/4 teaspoon of salt
- * 1 1/2 tablespoons of butter - Melted
- * 7/8 cup of milk
- * 1 large egg
- * 1/4 teaspoon of vanilla
- * 2 teaspoons of vegetable oil
- * 4 tablespoons of chocolate chips

In a medium size bowl whisk together the dry ingredients: flour, sugar, baking powder and the salt.

In another bowl mix together the: melted butter, milk, egg, and vanilla, (wet ingredients).

Add these wet ingredients to the dry ingredients and whisk together until just combined.

Pre-heat large non-stick frying pan for 3-4 minutes on medium heat and add 1 teaspoon of Vegetable oil.

Using a 1/4 cup measuring cup, scoop out the batter and pour it into the frying pan. Repeat so there are three pancakes in the pan.

Sprinkle on about 1 tablespoon of chocolate chips on each pancake. Cook the pancakes until bubbles appear on the surface and start to pop. Flip the pancakes and cook until golden brown on the flip side.

Repeat with remaining batter.

Makes six 4-inch pancakes

Enjoy!