

CHOCOLATE CHIP PANCAKE RECIPE

Ingredients:

- *1 and 1/2 cups all-purpose flour*
- *1 tablespoon sugar*
- *1 tablespoon baking powder*
- *1 teaspoon salt*
- *1 and 1/4 cups milk*
- *1 egg*
- *3 tablespoons butter (melted)*
- *semi-sweet mini chocolate chips*



Instructions:

1. In a bowl, whisk together flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together milk and egg until combined. Then whisk in butter.
3. Pour the wet ingredients into the dry ingredients and mix. Batter will be slightly lumpy.
4. Add the chocolate chips and stir until evenly distributed.
5. Allow batter to rest 10 minutes.
6. Heat a non-stick pan or griddle over medium heat. Lightly grease with butter.
7. Pour 1/4 cup of batter onto the pan for each pancake.
8. Cook until bubbles form on the surface, then flip and cook for an additional 1-2 minutes.
9. Repeat with remaining batter.
10. Serve with butter and syrup, or your favorite toppings. Enjoy!

