



Chocolate Chip Pancakes

Don't let the name fool you - these pancakes are anything but ordinary! One secret ingredient takes this classic breakfast comfort food to a whole new level. If you don't have any plain Greek yogurt laying around, sour cream can be used in a pinch. Use any kind of chocolate chips you like or have on hand - milk chocolate, dark chocolate, and even white chocolate would all be delicious!

Ingredients:

- 1 egg
- 1 c plain Greek yogurt (or sour cream)
- 1/4 c milk
- 2 tbsp oil or melted butter
- 1 c all-purpose flour
- 1 tsp sugar
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 c chocolate chips

Instructions:

1. In a small bowl beat egg together with yogurt, milk, and oil.
2. In a large bowl mix dry ingredients and add chocolate chips. Toss to coat chocolate.
3. Make a well in the center of the flour and add in yogurt mixture all at once. Stir just until batter is slightly lumpy.
4. Grease pan or skillet liberally with butter and heat on low. Using a 1/4c measure or a ladle, spoon batter onto warmed skillet and cook until bubbles set in edges of pancake. Flip and repeat.
5. To keep warm, set oven to lowest temperature and place cooked pancakes directly on rack. Transfer to plates when ready to serve. Top with whipped cream and syrup, if desired.
6. Makes 8 count 4" pancakes.



chocolate chip
PANCAKES



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