

Chocolate Pancakes

These fluffy chocolate pancakes are the perfect way for a chocolate lover to start their day! Thick and full of melty chocolate in each bite.

Serves- 12 or 24 tastes

Prep: 10 mins

Cook: 20 mins



Recipe from prettysimplesweet.com

Ingredients

$2\frac{2}{3}$ cups plain flour
 $\frac{1}{2}$ cup cocoa powder
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
4 eggs
 $\frac{2}{3}$ cup sugar
2 cups milk
6 tablespoons vegetable oil (or melted butter)
2 teaspoons vanilla extract
1 cup chocolate chips or chunks
butter or oil, for cooking

Equipment

Measuring cups and spoons
Large bowl
Fry pan
Egg flip/spatula
Wooden spoon
Jug
Whisk
Plate
Brush

Instructions

1. In a large bowl, sift together flour, cocoa powder, baking powder and salt.
2. In a separate bowl, whisk together egg and sugar until well combined. Add milk, oil (or melted butter), and vanilla extract.
3. Pour the wet ingredients into the dry ingredients and stir until just combined and using a spatula or whisk. Do not over mix or the pancakes will be rubbery.
4. Mix in chocolate chips or chunks
5. Heat a pan over medium heat. Coat with butter or oil.
6. For each pancake, drop 1 tablespoon of batter onto the pan. Cook for 1-2 minutes, until the surface of the pancakes has some bubbles. These burn easily so be careful!
7. Flip and cook for another 1-2 minutes.
8. Transfer to a plate and cover loosely with foil to keep warm.
9. Coat the pan with butter or oil before every pancake to prevent sticking.

