

# Chocolate Chip Pancakes

BREAKFAST

## Ingredients

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- 1, 1/4 cup flour
- 1 tbsp sugar
- 1 tsp cinnamon
- 1 tbsp baking powder
- 1/4 tsp salt
- 2 eggs
- 1 cup milk
- 4 tbsp Truly Grass Fed Unsalted Butter
- 1/3 cup chocolate chips
- Vegetable oil
- Maple syrup



## Instructions

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1. Combine flour, sugar, cinnamon, baking powder, and salt in a large bowl.
2. In a separate bowl, combine all wet ingredients. Add to dry ingredient mixture and mix until smooth and well incorporated.
3. Fold in chocolate chips.
4. Heat a medium non-stick frying pan and brush the surface with a little bit of vegetable oil. Turn heat to low, then scoop one small ladle of batter into the middle of the pan. Spread to form an even layer.
5. When pancake begins to bubble on top and is slightly golden around the edges, use a spatula to flip and cook the other side until also golden.
6. Transfer cooked pancake to a serving plate and repeat steps 3-4 to prepare the remaining batter.
7. Serve warm with more butter, maple syrup, and extra chocolate chips.



*Naturally Irish. Truly Delicious.*