

# The Huckleberry Home

## BTS Chocolate Chip Pancakes

by Elizabeth Dengler, The Huckleberry Home



Yields 24 pancakes

2 C flour

3 T sugar

1/2 t salt

1 T baking powder

2 eggs room temp, beaten

1 t vanilla

1/4 C unsalted butter, melted (if you use salted butter omit the salt from your dry ingredients)

1 3/4 C milk (I use whole)

1/2 C semi-sweet chocolate chips or omit for a plain pancake

Optional Toppings: whipped cream, chocolate shavings, maple syrup, sprinkles, whipped butter, chocolate syrup,

### DIRECTIONS

In a medium bowl, stir together your flour, sugar, salt and baking powder, set aside.

In a separate bowl, whisk together your eggs, vanilla, melted butter and milk. Add your wet ingredients to your dry and hand mix just until combined. Fold in your chocolate chips. Set aside.

Heat your griddle to 325 degrees (F) or your pan over medium high heat. I always add a coating of butter, even on my nonstick. Then, scoop out 1/4 C of batter giving an inch between each cake. The pancake diameter will be small, these aren't IHOP size. It takes about 3-5 minutes per side to cook through.

Serve up with your favorite pancake toppings and sides. Refrigerate any leftovers in a zip bag. Enjoy!

### TIPS & TRICKS

The key to these pancakes, and most pancakes I've discovered is, don't over mix your batter and your batter needs to rest for at least 5 minutes before it hits the heat. I end up mixing my batter before heating up my griddle, this gives the batter time to rest and prevents my griddle from smoking. I also use a 1/4 cup measuring cup with a long handle as my scooper so I end up with fairly uniform pancakes, although the last one is kind of a runt as it's usually scraped from the bottom of the bowl. If you are using your stove top, you will need to adjust your heat down as you make each batch to prevent burning.

*If you have a recipe you are excited about and would like to share it with our readers, please send it to [elizabeth@huckleberrypress.com](mailto:elizabeth@huckleberrypress.com)*

