



## **Chef Donna's Double Chocolate Pancakes**

*Yield: 4 servings*

### **Ingredients:**

- 1½ cup all-purpose flour or 1:1 GF flour
- ¼ cup cocoa powder
- ¼ cup granulated sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1½ cup buttermilk, room temperature or milk alternative
- 2 eggs
- 1 tsp vanilla extract
- ¼ cup unsalted butter, melted
- ½ cup chocolate chips
- 2 Tbsp unsalted butter or canola oil for cooking

### **Directions:**

1. In a medium bowl, whisk together flour, cocoa powder, sugar, baking powder and salt and set aside.
2. In a large bowl, whisk together buttermilk, eggs, vanilla and butter.
3. Add the dry bowl to the wet bowl and mix until fully combined, do not over mix.
4. Fold in the chocolate chips.
5. Place a non-stick skillet on medium heat and add a small amount of butter or oil and swirl around the pan.
6. Using a ladle or measuring spoon, scoop from ¼ cup to ½ cup of batter into the pan.
7. Cook for about 1-2 minutes or until bubbles start to appear on top and then flip pancake and cook for 1-2 minutes on the other side,
8. Once done, transfer the cooked pancakes to a dish and continue to cook them until the batter is done.
9. Serve with your favourite pancake toppings.