

Chocolate Chip Pancakes

If you're craving chocolate chip cookies and want to make something that's quicker. Whip up these melt in your mouth pancakes for any time of the day.

Ingredients

1 cup flour
2 tablespoons yellow cornmeal
2 tablespoons light brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup whole or 2% milk
1 large egg
1 teaspoon vanilla
1 cup plain whole-milk yogurt
½ tablespoons unsalted butter, melted
½ cup Ghirardelli milk chocolate chips or more if preferred
Powdered sugar optional

Preparation

Mix the flour, cornmeal, brown sugar, baking powder, baking soda, and salt in a large bowl and set aside. Whisk milk, yogurt, egg and vanilla in an electric mixer or whisk by hand in a separate medium sized bowl. Add dry ingredients and mix until just well blended. Gently stir in the melted butter and chocolate chips.

Heat large nonstick skillet over medium heat. Drop ⅓ cupfuls for each pancake onto the griddle, spacing apart. Cook pancakes until light brown on the bottom and bubbles form on top. Gently turn pancakes over and cook until bottoms are brown and pancakes are firm. Transfer to plates and sprinkle with powdered sugar and warm maple syrup.

**Pancake batter can be prepared the night before. Stir in the chocolate chips just before cooking. If entertaining cook pancakes last and keep in warm oven of 200 degrees before serving.*

Makes 4 servings