



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Chocolate Milk Pancakes

Makes 4 servings, about twelve 4-inch pancakes.

- 1 1/2 cups unbleached all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 Tablespoons sugar
- 1 1/2 cups chocolate milk
- 1 large egg
- 2 Tablespoons unsalted butter, melted and cooled
- 3/4 cup semisweet chocolate chips

Stir together flour baking powder, salt and sugar in a large mixing bowl. Measure the chocolate milk into a large glass measuring cup. Crack the egg into the cup and beat lightly with a fork to break up the egg. Stir in the cooled melted butter. Pour liquid into the mixing bowl and stir with a wooden spoon until the dry ingredients are moistened. Don't worry about lumps.

Spray griddle with cooking spray or use a little oil or butter. Heat over medium high heat. For each pancake, spoon about 1/4 cup batter onto the surface. Sprinkle chocolate chips over each pancake. When it begins to bubble, flip and cook until golden on each side. Serve immediately or keep warm in a 200 degree oven.

These don't really need a topping but you could use powdered sugar, syrup or even peanut butter! OR, how about mini pancakes with a dollop of whipped cream and drizzle of chocolate sauce for a dessert course after dinner?