

Chocolate chip pancakes



Pour 21

Eggs/œufs : 7

Flour/farine : 875 g

Sugar/sucre : 14 table-spoons – cuillers à soupe

Baking powder/levure : 7 table spoons

Milk/lait : 1225 mL

Oil/huile : 14 table spoons

Chocolate chips/coqueaux de chocolat : 350 g

Salt/sel : 2 tea spoons-cuillers à café

Ingredients

Serves: 6

- 250g plain flour
- 4 tablespoons sugar
- 2 tablespoons baking powder
- 1/2 teaspoon salt
- 2 eggs
- 350ml milk
- 4 tablespoons cooking oil
- 100g chocolate chips
- Pour 3 : 125 g de farine
- 2 cuillères à soupe de sucre
- 1 cuiller à soupe de levure
- trois pincées de sel
- 1 œuf
- 175 mL de lait
- 2 cuillers à soupe d'huile
- 50 g de pépites de chocolat

Method

Prep:15min > Cook:10min > Ready in:25min

1. **Stir** together the flour, sugar, baking powder and salt in a big bowl. In another bowl, **beat** the eggs, milk and oil; **add** the wet mix to the dry ingredients and combine thoroughly. **Stir in** chocolate chips.
2. **Pour** the batter onto a lightly greased hot griddle or frying pan, using about 60ml for each pancake (or less if you wish). Turn when bubbles form on top and edges are a bit dry; cook until second side is a lovely golden brown. Serve straightaway with honey, jam or syrup.