

Open Mind's recipe for
Choc Chip Pancakes

Makes 12 pancakes

Ingredients

150g milk chocolate chips
1 ½ Cups of all-purpose flour (00)
3 teaspoons of baking powder
1 teaspoon of salt
1 tablespoon of white sugar
1 ¼ cups of milk
1 egg
3 tablespoons of melted butter

Method

1. In a large bowl, sift together the flour, sugar, salt and baking powder.
2. Add the melted butter, egg and milk, mix well.
3. Add the milk chocolate chips and gently mix.
4. Heat a large pan, melt a spoon of butter on the pan.
5. Add three to four pancakes to the pan and cook until bubbles appear, then flip.
6. Cook until both sides of the pancakes are golden brown.

To serve

Serve with your choice of toppings here are some of Open mind's suggestions:

Lemon and sugar
Maple syrup/honey and butter
Maple syrup/honey and ice-cream/cream
Nutella and banana
Berries (strawberries/raspberries/blueberries)

Enjoy!

OPEN MINDS SRL

Open Minds Srl

Via Meucci, 91 - 20128 Milano. P.I e C.F. 08212370962

Sede Operativa: Piazza IV Novembre, 4 - 20124 Milano

www.open-minds.it - 02671658091