

A Recipe From *tikkido*

Homemade Chocolate Pancakes

<https://tikkido.com/blog/chocolate-pancake-recipe>

Ingredients:

- 3 cups all purpose flour
- 1/4 cup unsweetened cocoa powder
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sugar
- 4 Tablespoons butter, melted
- 2 eggs, beaten
- 1 teaspoon vanilla extract
- chocolate chips (optional)

Instructions:

1. Mix dry ingredients together in a large bowl.
2. Add wet ingredients to the dry ingredients and mix together to form batter. (If you're using chocolate chips, do not add them to the batter—they get added while cooking.)
3. Place 1/4 cup of batter on a medium-low to medium heat nonstick griddle. Cook 2-3 minutes on the first side, until the popping bubbles don't fill back in with batter, and start forming craters.
4. Flip the pancakes over, and cook for another 1-2 minutes, until cooked through.
5. If you want to add chocolate chips, add them just after pouring the batter on the griddle. Add a bit more batter to cover each of the chips, then continue as normal.

