

CHOCOLATE CHIP GRIDDLE PANCAKES

Prep time: 10 minutes

Cook time: 10 minutes

Serves 4 people



INGREDIENTS

- 3 cups all-purpose flour
- 7 teaspoons baking powder
- 2 ½ cups milk
- 6 tablespoons butter, melted
- 2 tablespoons sugar
- 1 ½ teaspoons salt
- 2 eggs
- Chocolate chips

FOR TOPPINGS, OPTIONAL

- Syrup
- Fresh blueberries
- Sliced banana
- Cinnamon
- Whipped cream
- Pecan nuts

INSTRUCTIONS

1. Sift flour, baking powder, salt and sugar together in a large bowl.
2. Make a well in the center and pour in all the wet ingredients. Mix until smooth.
3. Heat your Megamaster 2 Burner Tabletop Griddle Gas Grill to medium heat and scoop batter onto the griddle, using ¼ cup of batter for each pancake
4. Sprinkle batter with chocolate chips as soon as you see bubbles forming, then flip.
5. Serve hot with toppings of your choice.

Together, made better, with you:
