



Mini Chocolate Chip Pancakes

Introduction

Pancakes are a breakfast classic that evoke nostalgia and warmth with every bite. Today, we're diving into a delightful variation that elevates the traditional pancake: Mini Chocolate Chip Pancakes. Imagine tiny, fluffy pancakes dotted with sweet, melty chocolate chips—perfect for breakfast or even a dessert. Kids will especially love these little goodies, but let's be honest, adults will too. This recipe is simple to prepare and yields consistently delicious results. So, keep reading to discover everything you need to know to bring these little delights to your table.

Detailed Ingredients

To create the perfect Mini Chocolate Chip Pancakes, gather the following ingredients:

- 1 cup of all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup buttermilk
- 1/4 cup milk
- 1 large egg
- 2 tablespoons melted butter
- 1/2 teaspoon vanilla extract
- 1/3 cup mini chocolate chips

Ensure you have all these ingredients at hand so your cooking process is smooth and uninterrupted.

Prep Time, Cook Time, Total Time, Yield

- Prep Time: 10 minutes
- Cook Time: 15 minutes
- Total Time: 25 minutes
- Yield: 12 servings

Detailed Directions and Instructions

Here are step-by-step instructions to guide you through making the perfect Mini Chocolate Chip Pancakes.

1. Prepare the Dry Ingredients

In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, and salt. Use a whisk to ensure the dry ingredients are well mixed. This helps distribute the baking powder and soda evenly, ensuring that your pancakes will rise evenly.

2. Mix Wet Ingredients

In another bowl, whisk together the buttermilk, milk, egg, melted butter, and vanilla extract. Ensure the butter isn't too hot so it doesn't cook the egg. Whisk thoroughly until you have a smooth, combined mixture.

See also [Pumpkin Rice Krispie Treats Recipe](#)

3. Combine Wet and Dry Ingredients

Make a well in the center of the dry ingredients and pour in the wet mixture. Stir gently with a spatula or wooden spoon until just combined. Be careful not to overmix; a few lumps are perfectly fine and will ensure your pancakes are tender.

4. Add Chocolate Chips

Fold in the mini chocolate chips using a spatula. The batter should be thick but pourable. If it seems too thick, add a little more milk, a tablespoon at a time.

5. Preheat Your Griddle or Pan

Preheat a non-stick griddle or large skillet over medium heat. A drop of water should sizzle and evaporate immediately if the surface is hot

enough. Optionally, you can use a small amount of butter or oil to grease the pan lightly.

6. Cook the Pancakes

For each pancake, pour a tablespoon of batter onto the preheated griddle or skillet. You'll be making mini pancakes, so keep them small and manageable. Cook until bubbles form on the surface, and the edges begin to look set, about 1-2 minutes. Flip and cook the other side until it's golden brown, another 1-2 minutes.

7. Keep Warm

As you cook the pancakes, transfer them to a baking sheet and keep them warm in a low oven (about 200°F or 95°C) until all the batter is used up and you're ready to serve.

8. Serve

Serve the mini pancakes warm with your choice of toppings. They are delicious with maple syrup, fresh berries, or even a dusting of powdered sugar.

Notes

1. ****Storage**:** Store any leftover pancakes in an airtight container in the refrigerator for up to three days. They can also be frozen for up to a month. Reheat in the oven

See also [Tiramisu Poke Cake Delight](#)