

Chocolate Chip Pancakes

Ingredients	8-12 pancakes	16-24 pancakes	24-36 pancakes
Unsalted Butter, Room Temperature	2 ounces	4 ounces	6 ounces
Brown Sugar	1 ¼ ounces	2 ½ ounces	3 ¾ ounces
Whole Eggs	2 each	4 each	6 each
All-Purpose Flour	8 ounces	1#	1# 8 ounces
Baking Powder	3/8 ounce	¾ ounce	1 1/8 ounces
Whole Milk	8 ½ ounces	1# 1 ounce	1# 9 ½ ounces
Vanilla Extract	To Taste (1 tsp)	To Taste (2 tsp)	To Taste (3 tsp)
Chocolate Chips	4 ounces	8 ounces	12 ounces

1. Wash and sanitize utensils and preparation area.
2. Assemble ingredients and equipment.
3. Cream together the butter and brown sugar in your electric mixer fitted with the paddle attachment until the mixture is well combined.
4. Add whole eggs one at a time into the butter mixture in just combined, scraping the bowl in between as needed.
5. Combine and sift together the flour and baking powder. Combine and mix together the vanilla extract and the milk.
6. Alternatively add the dry ingredients and liquid ingredients, about ½ of the amount at a time, to the butter mixture on the mixer creaming until just combined. Once all the ingredients are combined cream together until the mixture is lump free.
7. Fold in the chocolate chips making sure they are completely coated with batter. Before pouring make sure the chocolate chips are evenly distributed through the batter so they don't all lump up at the bottom.
8. Preheat your griddle or pan on medium to medium high heat and spray well with pan release. Pour about ¼ - 1/3 cup of batter per cup cake.
9. When the surface is bubbling, flip the pancake over and cook for 1-3 more minutes or until done.
10. Serve immediately, or store refrigerated for up to 2 days. Store frozen for up to 3 months.