



Long Livo

Chocolate Pancakes – Fluffy Breakfast Treat

15 min

Prep time

4

Servings

20 min

Cook time

Easy

Difficulty

35 min

Total time

American

Cuisine

Ingredients

Batter

- ☐ 1 cup all-purpose flour
- ☐ 2 tbsp unsweetened cocoa powder
- ☐ 2 tbsp sugar
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup buttermilk

- ☐ 1 large egg
- ☐ 2 tbsp melted butter
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest

Optional Toppings

- ☐ Maple syrup
- ☐ Fresh berries
- ☐ Chocolate chips
- ☐ Powdered sugar

Instructions

- 1 In a large bowl, whisk together flour, cocoa powder, sugar, baking powder, baking soda, and salt; I like to pause and enjoy the faint cocoa scent.
- 2 In another bowl, beat the egg with buttermilk, melted butter, vanilla, and lemon zest until smooth.
- 3 Make a well in the dry ingredients and pour in the wet mixture; gently stir until just combined, leaving a few lumps.
- 4 Heat a non-stick skillet over medium-low heat and lightly brush with butter.
- 5 Pour 1/4-cup batter for each pancake; when bubbles form on top and the edges look set, flip carefully—this takes about 2-3 minutes per side.
- 6 Keep the cooked pancakes warm in a low oven while you finish the batter; serve stacked with your favorite toppings.

Nutrition per serving

320 kcal

Calories

8 g

Protein

45 g

Carbs

11 g

Fat

Tips & notes

- Do not over-mix the batter; a few lumps keep the pancakes tender.
- If the batter seems too thick, add a splash of milk.
- For extra chocolate pockets, sprinkle chocolate chips onto the batter just before flipping.