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Strawberry Chocolate Chip Pancakes

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## STRAWBERRY CHOCOLATE CHIP PANCAKES

### Ingredients

- 2 cups flour
- 1 egg
- 1/4 cup Cherchies® Strawberry Butter Spread (or Cherchies® Cherry Butter or Apple Butter Spreads)
- 1 heaping teaspoon (tsp) baking powder
- 1 Teaspoon (tsp) baking soda
- a pinch of salt
- 1 1/4 cup buttermilk\*
- 1/4 cup oil
- 2 teaspoons (tsp) vanilla
- 1-2 Tablespoons (Tbsp) Orange juice
- 1 cup of Chocolate Chips

### Preparation

1. \*Note: Butter tends to burn, so I find it best to use oil to grease the griddle or pan.
2. Preheat a griddle or cast iron pan to medium. Lightly oil the griddle or pan. In a medium bowl, combine all the ingredients, except for the chocolate chips, until just combined. Don't over mix.
3. Add 1/4 cup of pancake batter to the griddle, and sprinkle the pancakes with the chocolate chips. Our kiddos like to make faces with the chocolate chips when they make their own pancakes:) Pancakes are ready to flip when bubbles appear on top of the pancakes.
4. Serve with our Fruit Salad for a satisfying breakfast, brunch, or yes, dinner:) Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods  
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