

Choco Fever Dream

Chocolate Pancakes – Fluffy Breakfast Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**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	8 g	45 g	11 g
Calories	Protein	Carbs	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.