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Kid's Chocolate Chip Pancakes ♦♦

Kid's Chocolate Chip Pancakes are a delicious and fun breakfast option for children. These fluffy pancakes are filled with chocolate chips, topped with syrup and whipped cream, making them a sweet treat that kids will love. They are perfect for weekend brunch or a special occasion breakfast.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Recipe Yield: 350 grams

Number of Servings: 4

Serving Size: 88 g

Ingredients

200 g	All-Purpose Flour
10 g	Baking Powder
2 g	Salt
25 g	Granulated Sugar
250 ml	Milk

1 pieces	Egg
30 ml	Vegetable Oil
100 g	Chocolate Chips
60 g	syrup
50 g	whipped cream

Directions

Step 1

Mixing

In a mixing bowl, whisk together the flour, baking powder, salt, and sugar.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a separate bowl, whisk together the milk, egg, and vegetable oil.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stirring

Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in the chocolate chips.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Grilling

Heat a non-stick skillet or griddle over medium heat. Scoop 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface, then flip and cook for another 1-2 minutes until golden brown.

Prep Time: 5 mins

Cook Time: 5 mins

Step 5

Serving

Serve the pancakes with syrup and whipped cream on top.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 15 g

Protein: 6 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	6 g	35.29%	35.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	2 g	5.26%	8%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	45 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	150 iu	16.67%	21.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	250 mg	10.87%	10.87%
Calcium	150 mg	15%	15%
Iron	2 mg	25%	11.11%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	100 mg	2.94%	3.85%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

The Whole30 Diet

Vegetarian Diet

Vegan Diet

Meal Type

Breakfast

Brunch

Snack

Course

Drinks

Breads

Sauces & Dressings

Cultural

Chinese New Year

Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

Difficulty Level

Easy

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