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Chocolate Chip Pancakes ♦

Delicious pancakes filled with chocolate chips.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Recipe Yield: 300 grams

Number of Servings: 4

Serving Size: 75 g

Ingredients

200 g	Flour
25 g	Sugar
2 tsp	baking powder
0.5 tsp	salt
250 ml	Milk
1 pieces	Egg

50 g	butter
100 g	chocolate chips

Directions

Step 1

In a large bowl, mix together the flour, sugar, baking powder, and salt.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

In a separate bowl, whisk together the milk, egg, and melted butter.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Stirring

Pour the wet ingredients into the dry ingredients and stir until just combined.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Stirring

Fold in the chocolate chips.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Cooking

Heat a non-stick pan over medium heat and pour 1/4 cup of batter onto the pan for each pancake.

Prep Time: 0 mins

Cook Time: 5 mins

Step 6

Cooking

Cook until bubbles form on the surface of the pancake, then flip and cook for another 2-3 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 7

Serving

Serve hot with maple syrup or your favorite toppings.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 15 g

Protein: 8 g

Carbohydrates: 45 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	45 g	81.82%	90%
Fibers	2 g	5.26%	8%
Sugars	10 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	7 g	31.82%	41.18%
Fat	15 g	53.57%	60%
Cholesterol	60 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%
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	400 mg	17.39%	17.39%
Calcium	150 mg	15%	15%
Iron	2 mg	25%	11.11%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Birthday

Valentine's Day

Back to School

Picnic

Course

Main Dishes

Desserts

Breads

Snacks

Cultural

Chinese New Year

Diwali

Halloween

Cost

\$10 to \$20

Demographics

Lactation Friendly

Allergy Friendly

Heart Healthy

Diet

Mediterranean Diet

Volumetrics Diet

Atkins Diet

Vegetarian Diet

Meal Type

Breakfast

Brunch

Snack

Difficulty Level

Easy

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