

Homemade Choco Chip

This is a quick and easy recipe for the fluffiest pancakes you will ever taste, perfect for a Sunday morning breakfast.



Ingredients

- 1 cup of all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 cup unsalted butter
- cup granulated sugar
- 1 cup mini chocolate chip
- 1/2 teaspoon vanilla extract

Instructions

1. Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together the flour and baking soda.
3. In another bowl, beat the butter, sugar, and vanilla extract until creamy.
4. Gradually add the dry ingredients to the wet mixture, then fold in the mini chocolate chips.
5. Drop small spoonfuls of dough onto the baking sheet.
6. Bake for 8-10 minutes, then let cool before enjoying!