



# BILLINGS

## FARM & MUSEUM

### Chocolate Chip Buttermilk Pancakes

#### ***Ingredients:***

2 cups All Purpose Flour  
3 tbsp Sugar  
1 ½ tsp Baking Powder  
1 ½ tsp Baking Soda  
1 tsp. Salt  
2 ½ cups Buttermilk  
2 Eggs  
3 tbsp Melted butter  
½ tsp Cinnamon  
Chocolate Chips to taste (I added about ½ cup)

#### ***Instructions:***

- 1) Combine all dry ingredients and whisk together.
- 2) Melt the butter.
- 3) Whisk together the eggs and the buttermilk.
- 4) Pour the buttermilk mixture and the melted butter over the dry ingredients and gently whisk until combined. Some small lumps in the batter are okay.
- 5) Gently fold in the chocolate chips.
- 6) Lightly oil the skillet using a paper towel dipped in vegetable oil.
- 7) Ladle batter into heated skillet and cook until the edges are cooked and there are bubbles coming to the surface of the middle of the pancake. Flip pancake over and cook for an additional 1-2 mins.
- 8) Serve with favorite butter and Vermont Maple Syrup.

