



Chocolate Chip Pancakes with Cinnamon Cream

READY IN



35 min.

SERVINGS



10

CALORIES



328 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 3 tablespoons butter divided melted
- ☐ 0.3 cup confectioners' sugar
- ☐ 2 large eggs separated
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 1 cup heavy whipping cream
- ☐ 10 servings maple syrup for serving

- ☐ 1 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup semi-sweet chocolate morsels miniature
- ☐ 3 tablespoons sugar

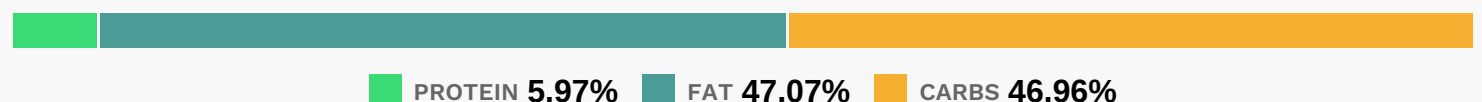
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ ladle
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat griddle to 350 degrees F.
- ☐ In a large bowl, combine flour, sugar, baking powder, and salt.
- ☐ In a small bowl, combine milk, egg yolks, and 3 tablespoons melted butter; add to flour mixture, whisking until smooth.
- ☐ In a small bowl, beat egg whites at medium-high speed with an electric mixer until stiff. Gently fold into batter. Gently fold in chocolate morsels.
- ☐ Melt 2 tablespoons butter on hot griddle. Ladle about 1/4-cup batter for each pancake onto hot griddle. Cook pancakes for 2 to 3 minutes, or until tops are covered with bubbles and edges look cooked. Turn and cook the other side. Repeat procedure with remaining 2 tablespoons butter and remaining batter.
- ☐ For the Cinnamon Cream: In a medium bowl, beat cream at medium-high speed with an electric mixer until thickened. Gradually beat in confectioners' sugar and cinnamon, beating until stiff peaks form. Cover and chill.
- ☐ Serve pancakes with Cinnamon Cream and maple syrup.

Nutrition Facts



Properties

Glycemic Index:36.66, Glycemic Load:16.7, Inflammation Score:-4, Nutrition Score:8.5913044343824%

Nutrients (% of daily need)

Calories: 327.59kcal (16.38%), Fat: 17.25g (26.53%), Saturated Fat: 10.35g (64.7%), Carbohydrates: 38.72g (12.91%), Net Carbohydrates: 37.57g (13.66%), Sugar: 23.67g (26.3%), Cholesterol: 76.58mg (25.53%), Sodium: 202.93mg (8.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 7.53mg (2.51%), Protein: 4.92g (9.85%), Manganese: 0.7mg (34.79%), Vitamin B2: 0.46mg (27.19%), Selenium: 10.36µg (14.81%), Calcium: 129.51mg (12.95%), Phosphorus: 116.44mg (11.64%), Vitamin A: 552.87IU (11.06%), Vitamin B1: 0.16mg (10.75%), Iron: 1.6mg (8.87%), Folate: 34.37µg (8.59%), Magnesium: 29.16mg (7.29%), Copper: 0.14mg (7.13%), Vitamin D: 0.85µg (5.66%), Potassium: 185.87mg (5.31%), Vitamin B3: 1.06mg (5.31%), Zinc: 0.77mg (5.15%), Vitamin B12: 0.28µg (4.7%), Fiber: 1.15g (4.6%), Vitamin B5: 0.4mg (4.04%), Vitamin E: 0.5mg (3.31%), Vitamin B6: 0.05mg (2.51%), Vitamin K: 1.85µg (1.76%)