

Brownies

Brownie batter pancakes

Sweet, spirited and stacked with joy – just like our Brownies!

These pancakes taste just like brownies, with a fudgy texture and chocolate chips throughout. Serve warm with a drizzle of chocolate sauce or a scoop of yoghurt for balance.

Ingredients:

- 1 cup or 125g plain flour
- ¼ cup or 30g cocoa powder
- 1 tsp or 4g baking powder
- 1 egg
- 1 or 237ml cup milk
- 2 tbsp or 24–30g caster sugar
- 2 tsp or 10ml vanilla extract
- ½ cup or 40g chocolate chips (optional but encouraged!)
- Oil or butter for frying

- Optional toppings: chocolate sauce, berries, yoghurt.

Utensils:

- 2 mixing bowls
- Measuring cups
- Measuring jug
- Kitchen measuring scales
- Measuring spoons
- Manual whisk, electric whisk (if you need extra help whisking) or a fork
- Non-stick frying pan or griddle
- Spatula
- Spoon (for pouring batter)
- Heat-safe plate or tray (for stacking or serving)

This recipe makes 3–4 thick pancakes; you can use less batter to make more pancakes.

How to make:

- 1** Measure out your dry ingredients (flour, cocoa powder, baking powder and sugar) using either a measuring cup/spoons, measuring jug or kitchen scales.

- 2** Add into a bowl the; flour, cocoa powder, baking powder and sugar. Use a fork or spoon to mix all these ingredients together.
- 3** Measure out your wet ingredients (egg, milk and vanilla extract) using either a measuring cup/spoons or measuring jug.
- 4** In another bowl, whisk the egg, milk, and vanilla extract together. You can use a manual whisk or fork to do this. If you need extra help whisking, you can always use an electric whisk on a slow speed.
- 5** Combine the wet and dry ingredients into 1 of your bowls. You can use a manual whisk or fork to do this. If you need extra help whisking, you can always use an electric whisk on a slow speed. Mix until all the lumps are gone and the mixture looks smooth and glossy.
- 6** Measure out the chocolate chips (if you're using them) and stir them into the mixture.
- 7** In your frying pan you could add a little oil or butter to prevent the pancake mixture sticking.
- 8** Turn on your hob and set it to a medium heat. Place your frying pan over the heat source. Allow it to warm up for a few seconds.
- 9** Spoon your pancake batter into the centre of the pan. Around 2 dessert spoons make a pancake the size of a side plate once it spreads out.
- 10** Cook the pancake batter for roughly 40 seconds to 1 minute – each side. Using a spatula to flip your pancake once each side is cooked. Be sure to watch out for burning.
- 11** Once your pancake is cooked, serve it warm with some toppings of your choice.

Allergen information:

Contains: gluten (flour), egg, dairy (milk, yoghurt, chocolate chips)
May contain soy (in chocolate chips or chocolate sauce)

Gluten-free option: replace flour with gluten-free all purpose flour, add ¼ tsp xanthan gum if not included in your blend. Or use oat or almond flour.

Lactose-free option: replace milk with lactose-free or plant-based milk. Use dairy free chocolate chips.

Vegan/ egg free option: replace with: 1 tbsp ground flaxseed + 3 tbsp water (let it sit for 5 mins). Or either 1 mashed ripe banana or ¼ cup unsweetened applesauce