

Gluten Free Chocolate Chip Pancakes

*An easy and delicious gluten free recipe
from ThePeacefulMom.com*

Ingredients

2 tablespoons butter divided
1 1/2 cups Bob's Red Mill Gluten Free Pancake Mix
1 large egg
3/4 cup milk (you can use rice or almond milk)
1 tablespoon olive oil
1/4 cup chocolate chips

Instructions

Heat a stainless steel or iron skillet over medium high heat.
Melt 1 tablespoon of the butter in the pan. (You can also cook these on a griddle sprayed with cooking spray.)
In a large bowl, whisk together egg, milk and oil.
Add pancake mix and stir until well combined.
Stir in chocolate chips.
Pour 1/4 cup batter into heated skillet for each pancake. (We can cook 4 at a time in our skillet)
Turn when edges are bubbly.
Remove the pancake from the skillet when the underside is lightly brown.
Melt remaining 1 tablespoon of butter in pan and continue with remaining batter.

<http://thepeacefulmom.com/2012/09/26/easy-gluten-free-chocolate-chip-pancake-recipe/>