

Peanut Butter Chocolate Chip Pancakes

serves 4



To be honest, I am not really a pancake lover, which explains why I have a restaurant that specializes in waffles. However, when it comes to certain types of specialty pancakes recipes like my Oatmeal Raisin or Banana Bread Pancakes in *Making it Delicious*, I can make an exception. I can also make an exception for these Peanut Butter Banana Pancakes. This trio is actually one of my favorites flavor combinations. Each bite is bursting with flavor and the PB Maple Syrup gives each bite the creaminess you want when you eat peanut butter.

Ingredient List:

Butter, unsalted, 2 1/2 tablespoons
Creamy Peanut Butter, 3/4 cup
Sugar, 3 tablespoons
Eggs, large, 2
All-Purpose Flour, 1 cup
Baking Powder, 3 teaspoons
Kosher salt, 1/8 teaspoon
Milk, 1 cup
Mini Chocolate Chips, about 1/2 cup
Peanut Butter Chips, about 1/2 cup (optional)
Bananas, sliced thin, 1 - 2 bananas
Canola Oil, for cooking

Peanut Butter Maple Syrup

Creamy Peanut Butter, 4 1/2 tablespoons
Pure Maple Syrup, 3/4 cup

Lets Get Cooking:

1. Peanut Butter Maple Syrup: Warm up the peanut butter in the microwave until soft. Stir in the maple syrup until combined and set aside.
2. Melt butter in microwave and set aside.
3. In a medium bowl, whisk together peanut butter, sugar, melted butter and eggs, just until incorporated.
4. Add the flour, baking powder and salt, alternating with the milk, whisking until mostly smooth.
5. In a large nonstick griddle, heat a little oil over a medium heat, swirl it around. Using a 1/4 cup measure, pour about 2-3 pancakes into the pan. Add some chocolate chip, peanut butter chips and bananas into each cake, cook for about 2-3 minutes and flip. Allow to cook until the pancakes are no longer gooey on the inside, about 2 minutes.
6. Transfer the cooked cakes to a platter and keep warm, repeat with remaining batter

7. Serve in stacks of 2-3 cakes drizzled with your Peanut Butter Maple Syrup

- ***Chef Tips:*** Cooking pancakes on a nonstick griddle I find to be the easiest. However, if you do not have one, heat about 1 tablespoon of canola oil in your pan over a medium-high heat, and then carefully using a dry paper towel, rub the oil into the pan to season it. Then you can lower the heat a bit and heat a little more oil to cook the cakes. This will help your cakes not to stick. You may need to adjust to a lower temperature as well.
- ***Chef's Substitution:*** I like to use an All-Natural Peanut Butter for this recipe. However, I always purchase a PB that is not separated (meaning the oil is floating on top.) Some brands' Natural PB is emulsified and is easier to use for this recipe.