



Chocolate-Chunk Buttermilk Pancakes

Preparation time: 5 minutes | Cooking time: 10 minutes | Serves: 4

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| 1 cup buttermilk | ¾ cup self-raising flour |
| 1 egg | 1 tbsp caster sugar |
| 1 tbsp extra virgin olive oil | ¼ cup chocolate chunks |
| 1 tsp natural vanilla extract | Syrup and whipped cream, to serve |

- 1 Combine the buttermilk, egg, extra virgin olive oil and vanilla in the **Decor Cook™ Glass Measuring Jug with Lid 650ml** and whip with hand beaters.
- 2 Add the flour and sugar, then beat again until smooth. Fold in the chocolate chunks.
- 3 Use a little oil to fry the pancakes one at a time in a non-stick frying pan over a moderate heat for 2 minutes each side, until just firm. Serve with syrup and whipped cream.

Handy Tip: You can prepare mixture the night before and store in your **Decor Cook™ Glass Measuring Jug** by using the lid in the “store” position.

