

## Peppermint Chocolate Chip Pancakes

### Ingredients:

- 3 cups all-purpose flour
- 2 Tbsp. baking powder
- 2 teaspoons salt
- 2 tablespoons granulated sugar
- 2 1/2 cups milk
- 2 eggs
- 6 tablespoons butter, melted
- 2 tsp. peppermint extract
- Peppermint Baking Chips and/or crushed candy canes (optional)
- Chocolate Chips (optional)

### Instructions:

1. In a large bowl, mix dry ingredients together.
2. In a small bowl, whisk eggs and milk together.
3. Add the egg mixture to the dry ingredients and mix together.
4. Add peppermint extract.
5. Don't overmix, there should be a few lumps.
6. Pour a small circle of batter (according to the size you want) and cook pancakes over medium heat on a griddle or on the stove.
7. Sprinkle the peppermint pieces and chocolate chips onto the pancakes while they are cooking.
8. Flip the pancakes when you see bubbles forming on top of the pancakes.
9. Serve warm with melted butter, buttermilk syrup, or maple syrup and whipped cream.