chocolate chip pancakes

recipe: adapted (barely) from The Recipe Girl

- 1 3/4 cups whole wheat flour
- 2 tablespoons light brown sugar, packed
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 large egg
- 1 1/2 cups buttermilk
- 3 Tablespoons canola oil
- chocolate chips

In a medium bowl, whisk together flour, sugar, baking powder, baking soda and salt.

In a large bowl, whisk together egg, buttermilk and oil. Stir in dry ingredients and mix just until moistened (lumpy batter = good).

Heat a griddle or large skillet over medium-low heat. Brush pan with some butter or canola oil, and pour 1/4 cup measures of the batter into the skillet, allowing plenty of room for spreading. Drop several chocolate chips onto the pancake surface. When pancakes bubble and are lightly browned, flip and continue cooking until cooked through and lightly browned on the second side. Brush pan with butter/oil before each batch. Serve warm with maple syrup.