

Raspberry White Chocolate Pancakes

Chef Jenn Magrey
Ledyard Farmer Market

1 ½ cups AP Flour
1 ½ tablespoons Baking Powder
Pinch Salt
1 tablespoon Sugar
1 & 1/4 cup Milk
1 tablespoon Vanilla Extract
1 egg
½ cup Fresh Raspberries
⅓ cup White Chocolate Chips

Mix the flour, baking powder, salt, sugar in a large bowl.
Add the milk, vanilla, egg and whisk well until the batter is all incorporated.

Add the chocolate chips and blend well.
Fold in the raspberries.

Heat a frying pan or griddle to medium high heat.
Spray with cooking spray or brush with butter.

Make desired shapes and size pancakes. Flip once you see bubbles coming to the surface of the pancake. Don't try to flip too soon!

Once cooked, serve with powdered sugar!