

## Chocolate Gingerbread Pancakes

<http://userealbutter.com/2012/12/17/chocolate-gingerbread-pancakes-recipe/>

from *Desserted* by Kate Shaffer

2 cups flour  
1 tbsp baking powder  
1 tsp cinnamon  
1 tsp ground ginger  
1/8 tsp ground cloves  
1 tsp salt  
2 large eggs, room temperature  
2 cups buttermilk  
3 tbsps butter, melted, plus more for the skillet  
1/4 cup molasses  
2 tbsps dark brown sugar  
2 oz. bittersweet chocolate, melted and cooled

Whisk the flour, baking powder, cinnamon, ginger, cloves, and salt together in a mixing bowl. Separate the eggs and place the whites in a medium-sized bowl. Mix the yolks with the buttermilk, melted butter, molasses, and brown sugar. Stir the chocolate into the wet mix. Beat the whites until they hold a peak, but not dry (dry will appear crumbly rather than smooth when you break the peak). Stir the wet mixture into the dry ingredients and mix well. Fold in the egg whites. Heat a large pan or skillet over medium heat and melt a little butter in pan, coating the whole surface. When the oil is hot, add a 1/4 cup of the batter per pancake and cook until the surface of the pancake(s) begins to bubble and becomes dry along the edges. Flip the pancake(s) and cook for a few minutes until done (the center should spring back when you poke it with your finger). Makes 12-16 pancakes.