

Chocolate Chunk Flap Jacks

Contributed by Greta Merrick, Graphic Designer for Equal Exchange

INGREDIENTS

1 cup flour
1 tsp baking powder
½ tsp baking soda
¼ tsp salt
1 tbsp sugar
1 egg
1 ½ cups buttermilk
½ tsp vanilla
2 tbsp butter
1 bar Equal Exchange Organic Milk Chocolate
with a Hint of Hazelnut
Equal Exchange Organic Fair Trade Bananas
maple syrup

DIRECTIONS

1. In a small bowl, beat an egg and stir in buttermilk.
2. In a second larger bowl, combine flour, sugar, baking powder, baking soda and salt.
3. Create a well in the center of the dry ingredients and pour in buttermilk mixture.
4. Stir just until combined and add vanilla. Batter will be lumpy.
5. Melt butter in a skillet and add to batter.
6. Chop chocolate bar into fine chunks, a variation of sizes keeps it exciting!
7. Wipe excess butter from skillet and bring heat to a medium-low.
8. Pour batter into pan by ¼ cupfuls.
9. Allow bubbles to form on top. This will take 2-3 minutes.
10. When bubbles have formed, flip! Cook each flapjack a total of 4-6 minutes.
11. Top with butter and syrup and sliced bananas and enjoy!

Makes 8 flapjacks.
Recipe doubles well.



Serve 'em up with a fresh pot of Fair Trade coffee and start the day off right!

