

Fresh Raspberry Chocolate Chip Pancakes

1 egg
1 cup buttermilk
2 tablespoons butter
1 teaspoon vanilla
1 cup flour
1 tablespoon sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup fresh raspberries, or 1 cup thawed frozen berries
1 cup chocolate chips (I used mini)

In a medium bowl beat egg, buttermilk, melted butter and vanilla together with whisk. Add all of the dry ingredients and mix once. The batter will be a bit lumpy. If it's too thick add a little water.

Heat griddle to about 330-350 degrees or if using a pan on the stove about medium high heat. Grease the pan and add 1/4 cup of batter to the pan. Sprinkle with chocolate chips and raspberries, I broke the berries in half and placed the berries on the pancakes. Cook until bubbles rise and start to pop, then flip the pancake. Once. Do not pat down. Cook (about 2-3 minutes). To test, use the corner of the spatula and poke the cake in the middle. If the pancake is done, it will spring back.

Serve immediately with more chocolate chips, fresh berries, and home made [Buttermilk Syrup](#).

Buttermilk Syrup

1/2 cup butter (not margarine)
1/2 cup buttermilk
1 cup sugar
2 teaspoon vanilla
1/2 teaspoon baking soda

Heat butter, buttermilk, and sugar in a saucepan. Heat until boiling. Boil for about 1 minute. Remove from heat and add vanilla and baking soda (this will foam up, so make sure your pan is big enough to accommodate). Stir until combined. Serve immediately over pancakes or waffles.

