

Cranberry Chocolate Chip Pancakes

Ingredients:

- * 1 1/2 cups milk
- * 2 large eggs, lightly beaten
- * 4 tablespoons melted butter
- * 1 tablespoon vanilla



Directions:

1. Preheat a griddle over medium low heat.
2. In a medium bowl, whisk together the milk, eggs, melted butter, and vanilla. Stir in the contents of the jar just until combined. It is ok if there are lumps.
3. Pour 1/3 cupfuls onto hot griddle. Cook until bubbles start to form and it's lightly brown on the bottom. Flip pancake. Cook for 2-3 additional minutes or until lightly browned.
4. Serve with syrup and fresh fruit if desired.

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