

Lavender-Chocolate Chunk Pancakes

4 ounces high quality chocolate dark chocolate or chocolate chips
1 ½ cups all purpose flour
3 tablespoons sugar
1 ½ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon sea salt (optional)
1-1 ½ teaspoons dried lavender (depending on your taste)
½ cup crème fraiche
1 cup whole milk
¾ teaspoon dried lemon zest (or 1 teaspoon fresh)
1 teaspoon vanilla extract
2 large eggs
2-4 tablespoons unsalted butter
Good quality maple syrup

1. Cut the dark chocolate into small to medium size chunks (about the size you find in vanilla chocolate chunk ice cream) and set aside.
2. Place flour, sugar, baking powder, baking soda, sea salt, and lavender in a medium size bowl. Mix well.
3. In a separate medium size bowl, add the crème fraiche, milk, lemon zest, vanilla extract and eggs. Using a hand or immersion blender, or a whisk, mix until well blended.
4. Add the wet ingredients to the flour mixture and blend or whisk only until combined. Add the chocolate chunks and gently mix again. Do not overmix.
5. Heat a non-stick 12-inch skillet (preferably cast iron) for one minute over medium heat, and then add about a tablespoon of butter. Melt evenly throughout the pan.
6. Ladle the pancakes using a small ladle or a ¼ measuring cup.
7. Cook for about two minutes, and gently check the bottom of one of the pancakes.
8. Continue cooking until the pancakes are light brown, and then turn over. Cook until the second side is also light brown, about a minute or so.
9. When light brown, remove pancakes and use a paper towel, wipe the skillet. Repeat until all the pancakes are cooked.
10. Serve with or without maple syrup, along with bananas, strawberries, peaches or any other seasonal fruit you like.