

## GUASTELLO'S VILLAGE MARKET

# Double Chocolate Pancakes with Salted Caramel Sauce

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Serves 4 - 5

### Ingredients

2 large eggs  
1 tablespoon granulated sugar  
2 tablespoons dark brown sugar  
1¼ cups buttermilk, at room temperature  
3 tablespoons unsalted butter, melted, plus more for the griddle  
1 teaspoon pure vanilla extract  
1½ cups all-purpose flour  
¼ cup unsweetened cocoa powder  
1 teaspoon instant espresso powder  
2 teaspoons baking powder  
¼ teaspoon fine sea salt  
3 ounces semisweet or bittersweet chocolate, finely chopped  
Salted Caramel Sauce (recipe below), warm  
Confectioner's sugar; optional  
Raspberries; optional

### Instructions:

Whisk together the eggs, both kinds of sugar, buttermilk, butter, and vanilla in a small bowl until smooth. Whisk together the flour, cocoa powder, espresso powder, baking powder, and salt in a medium bowl. Add the egg mixture and whisk until just combined. Fold in the chocolate, cover, and let rest for 15 minutes.

Preheat the oven to 250°F. Line a baking sheet with parchment.

Heat a large cast-iron griddle or nonstick sauté pan over medium heat. Brush with butter and continue heating until the butter begins to foam. Drop scant ¼ cupfuls of batter onto the griddle. Bake until bubbles start to form and burst, about 2 minutes. Flip and cook to set the other side, another 1 to 2 minutes. As the pancakes are ready, put them in a single layer on the baking sheet and keep warm in the oven until ready to serve.

Stack the pancakes on plates, drizzle with the warm caramel sauce, and top with a sprinkling of confectioners' sugar and some raspberries, if desired.

### Salted Caramel Sauce

Makes ¾ cup

A perfect match for Double Chocolate Pancakes, this sauce is also amazing over a scoop (or two) of vanilla ice cream.

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1 cup sugar  
½ cup heavy cream  
2 tablespoons unsalted butter, at room temperature  
¼ teaspoon fleur de sel or other coarse sea salt

Combine the sugar and ¼ cup cold water in a medium saucepan over high heat. Cook, without stirring or touching, until the sugar turns a deep amber color, 8 to 10 minutes.

Meanwhile, warm the cream in a small saucepan or in the microwave. When the caramel is ready, slowly whisk in the cream and continue simmering until the mixture is smooth, about 2 minutes. remove from the heat and stir in the butter and salt until combined. Serve warm.

Cook's Note: If you don't want to make the caramel sauce, I suggest you warm a jar of Sander's Caramel Sauce over low heat and add ¼ tsp. coarse salt or to taste.

***Credit: [bobbyflay.com](http://bobbyflay.com)***