



# Valentines Day Chocolate Pancake

## INGREDIENTS

- 185g Plain Flour
- 25g Cocoa Powder
- 2 tsp Baking Powder
- ¼ tsp Salt
- 2 Eggs
- 65g Sugar
- 240 ml Milk
- 45g Butter (melted)
- 1 tsp Vanilla
- 85g Chocolate Chips



Makes: 12 Pancakes



Prep Time: 15 mins



Cooking Time: 15 mins

## CHOCOLATE GANACHE SAUCE

- 140 g Chocolate (choose your favourite)
- 120 ml Thickened Cream

## METHOD

1. Sift flour, cocoa powder, salt & baking powder into a large mixing bowl. Set aside.
2. Whisk together egg and sugar in a medium prep bowl, until well combined. Add milk, melted butter, and vanilla extract and mix to combine.
3. Pour the wet ingredients into the dry ingredients and stir using a spatula until just combined and moistened. Do not over mix. Stir in chocolate chips. Set batter aside.
4. Make the chocolate sauce by cutting the chocolate into small pieces and placing into a medium heat proof bowl. Place thickened cream into a pot and place on the stove. Bring to the boil and then pour cream over the chocolate pieces. Allow to sit for a moment, then slowly whisk until combined and smooth. Set aside while making the pancakes.
5. Heat a frying pan over medium heat. Coat pan with a small amount of oil. Pour ¼ Cup of batter into the frying pan (aim to get a circle). Cook 1-2 minutes, until the surface of pancakes have some bubbles and the bottom appears to be done. Flip carefully and cook for another 1-2 minutes. Transfer to a plate, add a small square of butter on top of the cooked pancake and cover the plate loosely with aluminum foil to keep warm.
6. Repeat step 5. until the desired amount of pancakes are made.
7. Serve immediately with chocolate sauce and Enjoy.

Special Notes: Batter can be made ahead of time (e.g. the night before). Mix can be kept for 3 days uncooked.



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