



# Ultimate Pancake Stack

with Vanilla Cream, Dark Chocolate Drizzle & Candied Nuts

Grab your Meal Kit with this symbol



Roasted Almonds



Pecans



Light Cooking Cream



Vanilla-Flavoured Syrup



Greek-Style Yoghurt



Dry Pancake Mix



Dark Chocolate Chips

Prep in: **15 mins**  
Ready in: **45 mins**

Stack up these delicious pancakes with vanilla cream, then finish with a luscious drizzle of dark chocolate and candied nuts for a seriously sweet start to your morning.

### Pantry items

Olive Oil, Brown Sugar, Butter, Eggs, Milk, Vegetable Oil

SBQ



## Before you start

Wash your hands and any fresh food.

## You will need

Large frying pan · Electric beaters (or a metal whisk)

## Ingredients

	2 people
<b>olive oil*</b>	refer to method
roasted almonds	1 medium packet
pecans	½ large packet
<b>brown sugar*</b>	2 tbs
<b>water*</b>	1 tbs
light cooking cream	1 medium packet
vanilla-flavoured syrup	1 medium packet
<b>butter*</b>	40g
<b>eggs*</b>	2
Greek-style yoghurt	1 large packet
<b>milk*</b>	¼ cup
dry pancake mix	1 medium packet
dark chocolate chips	1 packet
<b>vegetable oil*</b>	1 tbs

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6004kJ (1434Cal)	1307kJ (312Cal)
Protein (g)	30.9g	6.7g
Fat, total (g)	80.7g	17.6g
- saturated (g)	35.5g	7.7g
Carbohydrate (g)	143.7g	31.3g
- sugars (g)	78.4g	17.1g
Sodium (mg)	1302mg	283mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Make the candied nuts

- Roughly chop **roasted almonds** and **pecans** (see ingredients).
- Heat a large frying pan over medium-high heat. Toast chopped **nuts** until golden, **1-2 minutes**. Add the **brown sugar**, the **water** and a pinch of **salt**. Cook, stirring, until bubbling and the caramel has thickened, **2-3 minutes**.
- Transfer to a sheet of baking paper and spread out to cool.



## Cook the pancakes

- Wipe out frying pan, then return to medium heat with a drizzle of **olive oil**.
- When **oil** is hot, cook pancakes in batches until golden and set, **3-5 minutes** each side (use 1/3 cup batter per pancake).

**TIP:** Use some butter for frying if preferred.

**TIP:** If you're doing more than two batches, repeat wiping out the pan and adding more butter or oil!



## Whip the cream

- Place **light cooking cream** in a large bowl or jug and whisk with electric beaters or a metal whisk until soft peaks form and almost doubled in size, **2-3 minutes**.
- Gently stir through **vanilla-flavoured syrup**. Set aside.

**TIP:** For the perfect soft peaks, whip until the cream just clings to the whisk or beater when lifted.



## Melt the chocolate

- Place **dark chocolate chips** and **vegetable oil** in a medium heatproof bowl. Microwave in **20 second** bursts, stirring each time, until the chocolate is melted.

**TIP:** Melting chocolate in 20 second bursts stops the chocolate from burning.



## Make the pancake batter

- Wipe out frying pan, add the **butter** and melt over low heat.
- In a second large bowl, add melted **butter**, the **eggs**, **Greek-style yoghurt** and the **milk**. Lightly whisk to combine. Add **dry pancake mix** and whisk until just combined.

**TIP:** Don't worry if the batter is thick, it makes for fluffy pancakes!



## Serve up

- Stack pancakes between plates and drizzle over dark chocolate. Sprinkle with candied nuts.
- Serve with vanilla cream. Enjoy!

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