



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
olive oil*	refer to method
roasted almonds	1 medium packet
pecans	1 medium packet
brown sugar*	2 tbs
water*	1 tbs
light cooking cream	1 medium packet
vanilla-flavoured syrup	1 medium packet
butter*	40g
eggs*	2
Greek-style yoghurt	1 large packet
milk*	¼ cup
dry pancake mix	1 medium packet
dark chocolate chips	1 packet
vegetable oil*	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Make the candied nuts

- Roughly chop **roasted almonds** and **pecans**.
- 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

- Return pan 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 ½ 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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