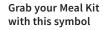




# Ultimate Pancake Stack

with Vanilla Cream, Dark Chocolate Drizzle & Candied Nuts







Roasted Almonds





Light Cooking





Syrup



Dry Pancake

Yoghurt





Chips



Prep in: 15 mins Ready in: 45 mins

Stack up these delicious pancakes with vanilla cream, then finish with a serious 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

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

#### 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*	1/4 cup
dry pancake mix	1 medium packet
dark chocolate chips	1 packet
vegetable oil*	1 tbs

<sup>\*</sup>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.



#### 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.



## 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.



## Make the pancake batter

- Wipe out frying pan, add the **butter** and melt over a low heat.
- In a 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!



## 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!



#### 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.



#### Serve up

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



Scan here if you have any questions or concerns





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