



Crispy Chocolate Pancakes

Ingredients

- 1 packet of Aunt Bessie's Traditional Pancakes
- 11 tbsp Chocolate spread
- 25g/1oz Butter, melted
- 2 tbsp Golden caster sugar
- 90ml/3 fl oz Double cream
- 50g/2oz Hazelnuts toasted and chopped (optional)



Method

1. Re-heat the pancakes as directed.
2. Spread each with a tablespoon of chocolate spread, and then fold each pancake in half then half again to create a triangle shape.
3. Arrange the pancakes in a buttered baking dish, brush with butter and scatter over the sugar.
4. Heat the remaining chocolate spread with cream in a small saucepan, stir until smooth.
5. Lower the heat and simmer, until slightly thickened.
6. Place the baking dish under a hot grill and cook for 3-4 minutes until the edges of the pancakes are crispy.
7. Serve with the sauce and hazelnuts scattered over, if wished.