



Cherry Cream Pancake Stack

with Candied Almonds & Dark Chocolate Drizzle



Slivered Almonds



Cream



Cherry Sauce



Greek-Style Yoghurt



Dry Pancake Mix



Dark Chocolate Chips

Prep in: 20 mins
Ready in: 35 mins

Start off your day with a bang by serving up these sweet delicious pancakes. The cherry cream dolloped on top will put a smile on everyone's faces. Keep the happy cheer going by drizzling over an indulgent dark chocolate sauce with candied almonds sprinkled on top.

Pantry items

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

Before you start

Wash your hands and any fresh food

You will need

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

Ingredients

	2 People
olive oil*	refer to method
slivered almonds	2 packets
brown sugar*	2 tbs
water*	1 tbs
cream	½ packet (125ml)
cherry sauce	1 medium packet
butter*	40g
eggs*	2
Greek-style yoghurt	1 large packet
milk*	¼ cup
dry pancake mix	1 packet
vegetable oil*	1 tbs
dark chocolate chips	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2351kJ (561Cal)	1264kJ (302Cal)
Protein (g)	12.2g	6.6g
Fat, total (g)	28.8g	15.5g
- saturated (g)	15.7g	8.4g
Carbohydrate (g)	62.1g	33.4g
- sugars (g)	35.8g	19.2g
Sodium (mg)	568mg	305mg
Dietary Fibre (g)	2.5g	1.3g

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Make the candied nuts

- Heat a large non-stick frying pan over medium-high heat. Toast **slivered almonds**, tossing, until golden, **1-2 minutes**.
- Add the **brown sugar**, **water** and a pinch of **salt**. Cook, stirring, until the caramel is bubbling and thickened **2-3 minutes**.
- Transfer to a sheet of baking paper and spread out to cool.

4



Cook the pancakes

- Wipe out the 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 ⅓ cup batter per pancake).

TIP: Use some butter for frying if preferred.

TIP: Save time and cook your pancakes in two non-stick frying pans if possible!

2



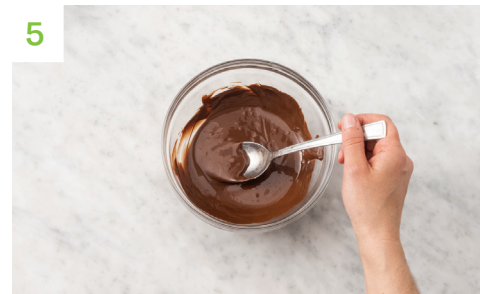
Whip the cream

- In a large bowl, place **cream (see ingredients)** and whisk with electric beaters until soft peaks form and almost doubled in size, **1-2 minutes**.
- Using a spoon, gently stir through **cherry sauce**. Set aside.

TIP: If you don't have electric beaters, use a hand whisk and whisk for 3-4 minutes.

TIP: Chill both your bowl and cream before whipping to get maximum volume.

5



Melt the chocolate

- Meanwhile, place the **vegetable oil** and **dark chocolate chips** in a medium microwave-safe bowl. Microwave in **20 second** bursts, stirring each time, until melted and smooth.

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

3



Make the pancake batter

- In a large microwave-safe bowl, microwave the **butter** in **10 second** bursts until melted.
- Add the **eggs**, **Greek-style yoghurt** and **milk** to the butter. 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!

6



Serve up

- Divide pancakes between plates and top with some cherry cream.
- Sprinkle with candied almonds. Spoon over dark chocolate drizzle to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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