



# Cherry Cream Pancake Stack

with Candied Nuts & Dark Chocolate Drizzle

Grab your Meal Kit with this symbol



Roasted Almonds



Pecans



Longlife Cream



Cherry Sauce



Greek-Style Yoghurt



Dry Pancake Mix



Dark Chocolate Chips

Hands-on: 20 mins  
Ready in: 35 mins

Wake up to an irresistible weekend breakfast that is super quick. We've piled our fluffy pancakes high and given them just a touch of decadence with a dollop of cherry cream and a dark chocolate drizzle. It's a brunch treat everyone will enjoy!

### Pantry items

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

## 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 · Medium saucepan · Electric beaters or metal whisk

## Ingredients

	<b>2 People</b>
olive oil*	refer to method
roasted almonds	1 packet
pecans	1 packet
brown sugar*	2 tbs
water*	1 tbs
longlife cream	½ bottle (125ml)
cherry sauce	1 packet (40g)
butter* (for the pancakes)	40g
eggs*	2
Greek-style yoghurt	1 large packet
milk*	¼ cup
dry pancake mix	1 packet
dark chocolate chips	1 medium packet
vegetable oil*	1 tbs

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	6071kJ (1451Cal)	1305kJ (311Cal)
Protein (g)	31.8g	6.8g
Fat, total (g)	85.3g	18.3g
- saturated (g)	41.9g	9g
Carbohydrate (g)	141.1g	30.3g
- sugars (g)	69.4g	14.9g
Sodium (mg)	1245mg	268mg

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](https://www.hellofresh.co.nz/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 the **roasted almonds** and **pecans**. Heat a large non-stick frying pan over a medium-high heat. Toast the **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 the frying pan and return to a medium heat with a drizzle of **olive oil**. When the pan is hot, add 1/3 cups of the **pancake batter** in batches, and cook until golden, **4-5 minutes** each side.

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

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



## Whip the cream

Place the **longlife cream** (see ingredients) in a large bowl and whisk with electric beaters until soft peaks form and almost doubled in size, **2-3 minutes**. Gently stir through the **cherry sauce**. Set aside.

**TIP:** If you don't have electric beaters, use a metal whisk.

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



## Make the chocolate drizzle

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

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



## Make the pancake batter

Place the **butter** (for the pancakes) in a large bowl and microwave in **10 second** bursts or until melted. Add the **eggs**, **Greek yoghurt** and **milk** to the bowl. Lightly whisk to combine. Add the **dry pancake mix** and whisk until just combined.

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



## Serve up

Divide the pancakes between plates and top with some dark chocolate drizzle. Sprinkle with the candied nuts and dollop with the cherry cream to serve.

## Enjoy!