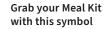
Cherry Cream Pancake Stack with Candied Nuts & Dark Chocolate Drizzle









Roasted Almonds





Longlife Cream







Yoghurt

Dry Pancake



Dark Chocolate Chips



Hands-on: 20 mins Ready in: 35 mins

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

	2 People
olive oil*	refer to method
roasted almonds	1 packet
pecans	1 packet
brown sugar*	2 tbs
water*	1 tbs
longlife cream	½ bottle
	(125ml) 1 packet
cherry sauce	(40g)
butter* (for the pancakes)	40g
eggs*	2
Greek-style yoghurt	1 large packet
milk*	1/4 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** 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 mediumhigh 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.



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 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!



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!



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.



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!