



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 that 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 non-stick frying pan · 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)
cherry sauce	1 packet (40g)
butter*	40g
eggs*	2
Greek-style yoghurt	1 large packet
milk*	¼ cup
dry pancake mix	1 medium 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. Add the **nuts** and toast, tossing 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

In a large bowl, place the **longlife cream** (see ingredients) 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

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

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



Make the pancake batter

In a large heatproof bowl, place the **butter** and microwave in **10 second** bursts until melted. Add the **eggs**, **Greek-style yoghurt** and **milk** to the **butter**. 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. Dollop the cherry cream on top and sprinkle candied nuts to serve.

Enjoy!