

Lesley Waters

COOKERY
SCHOOL



Easter Pancake Stacks with Berries and hot Chocolate Sauce

Serves 2 with big appetites!

Makes approx. 8/9 pancakes

2 large eggs
15g caster sugar
½ teaspoon baking powder
110g self-raising flour
approx. 120mls milk
butter for cooking

For the sauce

110g plain chocolate, chopped
150mls double cream
2 teaspoons runny honey
1 tablespoon milk

Raspberries and blueberries to serve
Vanilla ice cream to serve optional

1. To make the sauce place the ingredients in a small pan over a very gentle heat until heated through and smooth. Take care not to overheat as the chocolate will burn.
2. Sift the flour and baking powder into a bowl stir in the sugar. In a separate bowl or jug mix together the eggs and milk, then add to the flour mix to make a smooth thick batter.
3. Heat a nut of butter in a medium sized, non-stick frying pan and spoon in the mixture allowing it to spread to about 8cm in diameter, fry the mixture in batches of three. Reduce the heat and cook for approx. 1½ minutes until small bubbles appear on the surface then carefully flip over and cook for a further minute or two until golden.
4. Flip onto a plate and keep warm in a low oven while you cook the rest. Serve piled up with the berries and drizzled with the chocolate sauce.

