



# CHOCOLATE PANCAKES



## Ingredients:

- 2 eggs
- 190g white sugar
- 25 ml vanilla essence
- 10g baking powder
- 480ml milk
- 25g sifted cocoa
- 500g self-raising flour
- 125g choc bits

## Method:

- Beat eggs, sugar and vanilla until fluffy (few minutes)
- Add self-raising flour & sifted cocoa and beat till lump free
- Mix in choc bits
- Heat frypan on Medium
- Fry each batch (about 8 pancakes) with 1 tbsp. of veg oil
- Drop batter into hot oil with a teaspoon about 4cm diameter
- Flip when many bubbles appear on pancake and it is golden brown
- Serve on plate, little icing sugar and chocolate syrup
- When golden brown glazed, remove from oven and cool
- Carefully slice evenly about ½ cm thick or serve whole as a showpiece to carve