

Stacked Chocolate Pancakes with Chocolate Ice Cream



Preparation time: 20 minutes

Cooking time: 10 minutes

Serves: 4

Profitability:

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Ingredients:

PANCAKE

3 tbsp coconut oil

120g plain flour, sifted

Pinch salt

2 free-range eggs

5oz milk

3oz water

6 tbsp Nutella Chocolate sauce

Caramel sauce

Dried cranberries

ICE CREAM

Freezing time: 3-4 hours

4 ripe bananas, peeled

4 dessert spoons Nutella

2½ tsp cocoa powder

Steps:

ICE CREAM

Place the bananas in an airtight bag and freeze for 2 hours

Break into pieces and place in a food processor. Add the Nutella and 2 teaspoons of cocoa powder. Blitz until smooth

Pour into a plastic container cover and freeze for 3-4 hours

PANCAKE

Preheat the oven to 100°C

Sift the flour and salt into a large mixing bowl, add the eggs and whisk

Mix the milk and water together and gradually add small amounts of the liquid to the mixture, whisking until it is the consistency of single cream

Melt the oil in a frying pan over medium heat, and then add a quarter of the batter. Tip the mixture around to get an even layer

After half a minute lift the edge with a spatula to see if it's cooked and flip the pancake over and cook for a few minutes. Slide onto a plate and place in a warm oven and repeat the process three times

TO SERVE

Place the pancakes on a plate and layer with Nutella, fold into 4

Top with ice cream, pour over some chocolate and caramel sauce. Top with cranberries
