



toughened non-stick

## Chocolate Swirl Pancakes

Toughened Non-Stick 28cm Crêpe Pan



# Chocolate Swirl Pancakes

Add Nutella to your pancake batter for a richly indulgent weekend breakfast treat.  
Swirl the Nutella into the mixture to create the dramatic swirly effect.

## Ingredients

1 cup cake flour, sifted  
3 eggs, beaten until light  
1 tablespoon sugar  
¼ teaspoon salt, sifted  
2 cups milk or water (use soda water for a lighter pancake)  
1 tablespoon melted butter  
120ml Nutella, melted

## Method

1. Mix the flour, salt, sugar and eggs.
2. Add the milk gradually and beat to a smooth creamy consistency.
3. Add the melted butter and swirl in the Nutella.
4. Heat a 28cm crêpe pan, and pour just enough batter to cover it thinly.
5. Brown it on one side, then turn and brown on the other.
6. Store the pancakes in a pile until you are ready to serve them.

Serve with banana, strawberries, chopped hazelnuts or a sprinkle of caster sugar.



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Reference No. 4075