

Double chocolate pancakes with pecans and caramel sauce

10m prep | 20m cook | 6 servings



Why has this page changed? ⓘ

12 Ingredients

- 300g (2 cups) self-raising flour
- 3 tbsp dark cocoa powder
- 1/2 tsp baking powder
- 2 tbsp caster sugar
- 430ml (1 3/4 cups) milk
- 2 eggs, lightly whisked
- 1 tsp vanilla extract
- 40g butter, melted, cooled, plus extra, to grease
- 100g premium **white chocolate**, coarsely chopped, plus 100g extra, melted, to serve
- Vanilla ice-cream, to serve
- Caramel sauce, to serve
- 70g (1/2 cup) pecan nuts, toasted, chopped

3 Method Steps

- **Step 1** Place **flour**, **cocoa**, **baking powder** and **sugar** in a large bowl and stir to combine. Make a well in the centre. Whisk in **milk**, **egg** and **vanilla** until smooth. Whisk in **butter**. Fold in **chopped chocolate**.
- **Step 2** Heat a large non-stick frying pan over medium-low heat. Brush with melted butter. Pour three 1/4-cupfuls of batter into pan. Cook for 1-2 minutes or until bubbles appear on surface. Turn and cook for 1 minute or until golden and cooked through. Repeat with remaining butter and batter to make 18 pancakes.
- **Step 3** Divide the pancakes among serving plates. Top with **ice-cream**. Drizzle with melted white chocolate and **caramel sauce** and scatter with **chopped pecan**.

RECIPE NOTES

For dramatic presentation, serve the pancakes stacked on a couple of serving plates. Place in the middle of the table and allow guests to serve themselves.

Image by Jeremy Simons
