

Chocolate Pancakes (Gluten Free)

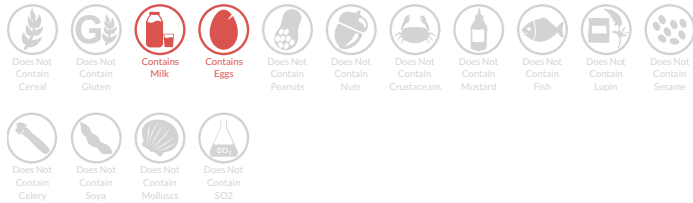
Ingredients

Product	Quantity
Schar Gluten Free Multipurpose Flour 1kg	160.00 g
Dr Oetker Fat Reduced Cocoa Powder 3kg	20.00 g
Silver Spoon Caster Sugar 10kg	15.00 g
Table Salt 750g	1.50 g
15 dozen Medium Free Range Eggs	2.00 g
a2 Milk™ Semi-Skimmed Long Life British Cows' Milk 1L	300.00 g
Vanilla Extract 600ml	3.00 g
Lurpak Slightly Salted Butter 500g	36.00 g
Guittard Extra Dark Chocolate Baking Chips 326g	80.00 g

Serves: 4

Allergy Information

Key: Contains May Contain

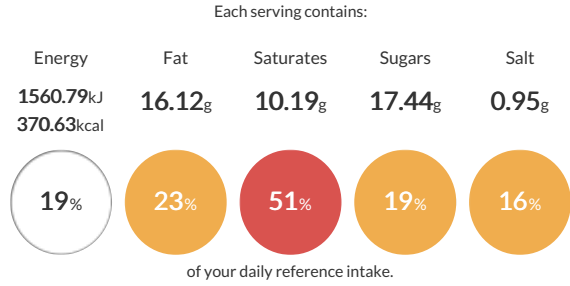


Dietary Information

Key: Suitable for



Reference Intake



Nutritional Summary

Energy	1560.79kJ 370.63kCal
Protein	6.66g
Carbohydrates	52g
of which sugars	17.44g
Non Milk Extrinsic Sugars	0g
Fat	16.12g
of which saturates	10.19g
Fibre	2.9g
Salt	0.95g
Sodium	0.15g
Iron	0mg
Calcium	0mg
Zinc	0mg
Folate	0µg
Vitamin A	0µg
Vitamin C	0mg

Method & Recipe Notes

1. Whisk flour, cocoa powder, sugar and salt together in a large bowl. Beat eggs, milk and vanilla in another bowl; then melt and mix in the butter. Pour the wet ingredients into the dry; mix just until combined. Stir in the chocolate chips. 2. Heat a lightly greased pan over medium-high heat. For each pancake, pour 1/2 ladle of pancake batter into the pan and cook until bubbles appear in the center of the pancake, about 2 to 3 minutes. Flip and cook an additional minute on the opposite side.

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