



## Cherry Pancakes with Hot Chocolate sauce

A delicious pancake treat



### You will need

- Betty Crocker Traditional Style Shake to Make Pancakes
- Vegetable oil
- 410g can cherry pie filling
- Chocolate sauce:
- 100g plain chocolate
- 1 tbsp golden syrup
- 2 tbsp milk
- 3 tbsp double cream

Makes	6-8
Prep Time	20 mins
Cooking Time	5 mins

### Directions

1. Heat oven to 200C(180C fan) gas 6. Make up the batter for the pancakes as directed on the bottle and cook.
2. Fill each pancake with a spoonful of the cherry pie filling, roll up and place in a heatproof dish. Cook in the oven for 6-8 minutes until warmed through.
3. Meanwhile put all the ingredients for the chocolate sauce in a small saucepan and heat over a low heat, stirring a little until the chocolate has melted and the sauce smooth. Serve warm with the filled pancakes.

### Tip

Adults you could add a cheeky 2 tbsp brandy to the chocolate sauce for an extra kick!