



the organic grain millers

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Double Chocolate Peppermint Chip Pancakes

Created by Tania Cusack of [My Kitchen Stories](http://www.mykitchenstories.com.au/) (<http://www.mykitchenstories.com.au/>)

Ingredients

1 x Kialla Original Pancake Shaker Bottle
20 gm or 7 teaspoons of unsweetened cocoa powder (or raw Cocoa)
400 ml milk
50 gm milk chocolate bits
40 gm of peppermint chocolate (like Aero or Cadbury bubbles) chopped onto chunks
2 tablespoons oil / butter for greasing

Chocolate Sauce

100 gm chocolate chopped
100 ml cream
Add a little milk if you want to thin it a little

Instructions

1. Spoon the cocoa into the shaker bottles and shake well to combine BEFORE adding the liquid
2. Add $\frac{3}{4}$ of the 400ml of milk and shake very well for several minutes. Add the remaining liquid and shake well.
3. Next add the chocolate pieces (reserving some of the peppermint pieces for sprinkling onto the top)
4. Heat the fry pan adding a little oil or butter and cook the chocolate pancakes as usual.
5. Serve with chocolate sauce.

Chocolate Sauce

Make the sauce in a microwave or over a double boiler on the stove:

Stove method:

Add the cream to a saucepan and heat till JUST warm/ hot.

Take off the heat and stir in the chocolate. Stir in the additional milk to thin.

The sauce will get thicker as it cools. Add a little extra milk as it cools, if you like the sauce thinner.

Microwave method:

Or put the cream into a jug and cook on high for a minute or just till hot but not boiling.

Stir in the chocolate till dissolved.

Follow the same instructions as stove method, for thinning with extra milk.



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www.mykitchenstories.com.au