



Chocolate Chip Pancakes

Serves 2

Breakfast 20 – 25 mins



Pancake Batter



Maple Syrup



Chocolate Chips

Pantry Items: Butter



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2024-W46

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Ingredients

	Quantity
Pancake Batter	1 pouch
Maple Syrup	15 g
Chocolate Chips	100 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	357.5 g	100 g
Energy (kJ/kcal)	3974.8 kJ/ 950 kcal	1111.8 kJ/ 265.7 kcal
Fat (g)	32.2 g	9 g
Sat. Fat (g)	12.5 g	3.5 g
Carbohydrate (g)	135.7 g	38 g
Sugars (g)	60.4 g	16.9 g
Protein (g)	24.1 g	6.7 g
Salt (g)	5.7 g	1.6 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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1



Prep the Pancake Batter

- Pop the **pancake batter** and **chocolate chips** into a bowl.
- Mix until well combined.

2



Shape the Pancakes

- Place a pan over medium-high heat with a knob of **butter**.
- Once hot, add 2 tbsp of **batter** to the pan (or 1 tbsp for smaller **pancakes**) at a time.
- Cook until bubbles start to appear, then turn and cook for another 1-2 mins.
- Repeat until there is no more **batter** left.

3



Divide and Serve

- Arrange the **chocolate chip** pancakes between plates.
- Drizzle the **maple syrup** over the top.

Enjoy!