


## STRAWBERRY AND CHOCOLATE PANCAKES



 Serves  
4

 Prep  
15 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	293kcal	35g	12.6g	3g	0.4g
R1%	15%	39%	18%	15%	7%

### METHOD

1. Warm the pancakes according to the pack instructions.
2. Meanwhile, drain the light syrup from the can of strawberries into a saucepan. Blend in the cornflour until smooth, then heat gently, stirring with a whisk or wooden spoon until thickened and smooth.
3. Spread a tbsp of chocolate hazelnut spread over each pancake. Fold in half or roll them up and spoon the strawberries and sauce on top. Serve with double cream or Greek-style yogurt.

### INGREDIENTS

1 x 420g can of **Princes Strawberries in Light Syrup**

8 pancakes (bought or home-made)

8 tbsp chocolate hazelnut spread

2 heaped tsp cornflour

Extra thick double cream or Greek-style yogurt, to serve