



Vegan Chocolate Orange Pancakes

12 Portions



up to 30 Min.



Ingredients:

For the Pancakes:

180 g Plain Flour
Salt
14 g Dr. Oetker Baking Powder
4 ml Valencian Orange Extract
28 g Ground Flaxseed
270 g Oat Milk , or other vegan milk
120 g Dr. Oetker Dark Jumbo Chocolate Chips
21 g Sunflower Oil
1 g Orange Rind Zest of 1 Orange
20 g Apple Cider Vinegar

- 1** In a small bowl mix together the ground flaxseed with 3 tbsps of warm water and leave to one side to form a gel. Add the flour, oat milk, cider vinegar, Dr Oetker Baking Powder, 2 tsp of Dr Oetker Valencian Orange Extract and gelled flaxseed to a blender and blend together into a perfectly smooth batter. Pour the batter into a jug or bowl and stir through half of the Dr Oetker Dark Jumbo Chocolate Chips.
- 2** Brush a non-stick frying pan with sunflower oil and pour the mixture spoonfuls at a time cooking for 1-2 minutes on each side or until puffed and golden brown on each side.
- 3** Melt the remaining chocolate in a bowl over a pan of gently simmering water or in a microwave, whisk in 1 tsp of sunflower oil and couple of drops of the Dr Oetker Valencian Orange Extract.
- 4** Serve the pancakes in a stack and drizzle over the chocolate sauce to serve. Sprinkle the orange zest over the top to garnish.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK. www.oetker.co.uk Dr. Oetker (UK) Limited is registered in England with company number 4293376 and VAT number 789 0969 53. E-Mail: crt@oetker.co.uk