Hazelnut and Dark Chocolate Pancake Cake

Ingredients

For the crepe

- 220g plain flour
- pinch of salt
- 1 tsp vanilla extract
- 350ml semi skimmed milk
- 200ml water
- 4 medium eggs
- butter to grease frying pan

For the ganache

- 100g dark chocolate
- 100ml double cream

For assembly

- 100g roasted hazelnuts
- 400g jar chocolate hazelnut spread
Put the flour into a large bowl and add your eggs. Mix together then add the salt, milk, water and vanilla extract.

Whisk the mixture to form a smooth, lump free batter.

Place a frying pan on the hob and turn it up to a medium heat. Make sure you have a grown-up to help as the pan will get hot.

Lightly grease the pan with butter and make 12 pancakes – using about 1 ladle of mixture per pancake.

Lay each pancake as you make it on parchment paper to let it cool.

To make your chocolate ganache, break the chocolate into a bowl.

Carefully heat cream in a saucepan until it is just at boiling point and pour this over the chocolate and stir until it has all melted and is smooth. Set aside to cool slightly.

Divide your hazelnuts into two equal piles. Chop one pile into small pieces and chop the other pile into halves.

When ready – place the first pancake onto your presentation plate and cover with a thin layer of chocolate hazelnut spread and sprinkle with your chopped hazelnuts.

Place another pancake on top and repeat with all the pancakes until you have a complete stack.

Pour your ganache on top and sprinkle with your halved hazelnuts and serve.