

# Whitworths

## Chocolate Crepes



### INGREDIENTS

120g **Whitworths Mix'n'Bake Dark Choc Cherry**  
120g plain flour  
25g cocoa powder  
1/4 tsp salt  
20g caster sugar  
2 eggs, lightly beaten  
1 tsp vanilla extract  
25g unsalted butter, melted  
300ml milk  
4 tsp vegetable oil for frying  
Optional to serve: raspberries, raspberry coulis  
and artisan vanilla ice cream

 Makes 4  10 mins  16 mins

### READY...STEADY...BAKE

♥ Sift the flour, cocoa powder and salt in a large bowl then add the sugar and stir.

Make a well in the centre of the dry mix then add the beaten egg, milk, melted butter and vanilla

♥ extract. Stir together until you have a smooth batter. Leave to rest.

Place a large non-stick pan over a medium heat, add 2 teaspoons oil then tilt the pan to spread

♥ the oil.

Add a small amount of batter to the pan then swirl to spread a thin, even layer over the base of the pan.

Cook for 1 minute, 30 seconds, then flip over and cook the other side for a further 1 minute.

Transfer to a warm plate, sprinkle 1/4 of the Mix 'n' Bake Dark Choc Cherry pack in the middle of the crepe then roll the crepe up.

Return to the pan for a further 1 minute and 30 seconds to melt the chocolate.

Repeat the above steps until all the batter is used up.

Optional - serve with artisan vanilla ice cream, a drizzle of raspberry coulis and a few fresh raspberries.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!