



toast

breakfast • brunch • lunch

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Chocolate Hazelnut

(we suggest using a prepared pancake mix on our recipes)

1 1/2 cups pancake batter

2 eggs

2 cups basic chocolate cake mix

3 tbsp melted butter

2 tblsp oil

1/2 water

Combine eggs, butter, oil and water. Beat with a whisk until liquid is well combined and foamy. Add chocolate cake mix and pancake batter and mix with a whisk until combined...do not over beat (batter should be lumpy). Add chocolate chips and stir them in with a spoon until evenly distributed. Set batter aside for 20-30 minutes before cooking. Drop about 2 oz. of batter on a hot, greased griddle. Cook until bubbly, a little dry around the edges, and lightly browned on the bottom; turn and brown the other side. Do not pat down pancakes or they will flatten. Garnish with a spoonful of chocolate hazelnut spread (nutella) and chopped toasted hazelnuts.

Serves 3.