

Chocolate pancakes with cherry sauce



 30 min.  80 kcal  SteviaSweet Crystal

Preparation

Heat 1 dl of milk in a saucepan and melt the chocolate and margarine in it. Mix the dry ingredients together. Beat the eggs in a mixing bowl, then add the remaining milk and the chocolate milk mixture. Mix with the dry ingredients to form a smooth batter. Cook the pancakes in a pan.

Pour the water, [SteviaSweet Crystal](#), vanilla, salt and corn starch into a saucepan and mix well. Add the cherries and bring to the boil. Simmer for a few minutes, stirring constantly, until the sauce becomes thick and creamy.

Ingredients for 24 servings

Chocolate pancakes

400 ml	milk
50 g	dark chocolate
50 g	margarine, melted
2	eggs
195 g	wheat flour
2 tbsp	cocoa powder
2 tsp	baking powder
1 1/2 tbsp	SteviaSweet Crystal
1/2 tsp	salt
	margarine for cooking

Cherry sauce

200 g	frozen cherries (or stoned fresh cherries)
2 dl	cold water
2 tbsp	SteviaSweet Crystal
1/2 tsp	ground vanilla
1/4 tsp	salt
1 tbsp	corn starch

Nutritional information per portion

80	kcal
338	kJ
25	g Protein
8.5	g Carbohydrates
4	g Fat