



Mrs Crimble's Crêpes with Hot Chocolate Sauce

You will need:

For the crêpes:

Mrs Crimble's Pancake Mix

400ml / $\frac{3}{4}$ pint milk

2 eggs

For the chocolate sauce:

250g (9 oz) good quality plain chocolate

15g (1/2 oz) butter

50g (2 oz) caster sugar

50ml boiling water



Baking Instructions

1. Make up the pancakes following the instructions on the pack.
2. Place the chocolate and butter in a bowl over a pan of simmering water and stir until completely melted.
3. Dissolve the sugar in 50ml of hot water and stir into the chocolate until smooth.
4. If the sauce is too thick, add a little more hot water.
5. Place a spoonful of sauce on each crêpe and roll up.
6. Serve warm with cream or ice cream.

Everyone loves these crêpes and they are really unique and fun to make. You can serve them with vanilla or chocolate ice cream - or to experience total chocolate heaven pop a ready-made and still hot chocolate soufflé inside.

These instructions are given as a guide only.