



Mrs Crimble's Crepes with Chocolate Sauce



For the crepes:

Mrs Crimble's Pancake mix
400ml / $\frac{3}{4}$ pint milk
2 eggs

For the chocolate sauce:

250g good quality plain chocolate
15g butter
50g caster sugar
50ml boiling water

Optional:

25ml orange liqueur (or an alternative could be brandy or rum).

Baking Instructions...

1. Make up the pancakes following the instructions on pack.
2. Place the chocolate and butter in a bowl over a pan of hot very lightly simmering water and melt together, stirring until smooth.
3. Dissolve the sugar in the hot water and stir into the chocolate until smooth.
4. Add the orange liqueur, stirring continually to make a smooth chocolate sauce. If the sauce is too thick, add more hot water.
5. Place a spoonful of sauce on each pancake and roll up.
6. Serve warm with cream or ice cream.