



# Vegan Chocolate Orange Pancakes

12 Portions



Easy

up to 30 Min.



## Ingredients:

### For the Pancakes:

180 g Plain Flour  
Salt  
14 g Dr. Oetker Baking Powder  
4 ml Valencian Orange Extract  
28 g Ground Flaxseed  
270 g Oat Milk or other vegan milk  
120 g Dr. Oetker Dark Jumbo  
Chocolate Chips  
21 g Sunflower Oil  
1 g Orange Rind Zest of 1 Orange  
20 g Apple Cider Vinegar

- 1 In a small bowl mix together the ground flaxseed with 3 tbsps of warm water and leave to one side to form a gel. Add the flour, oat milk, cider vinegar, Dr Oetker Baking Powder, 2 tsp of Dr Oetker Valencian Orange Extract and gelled flaxseed to a blender and blend together into a perfectly smooth batter. Pour the batter into a jug or bowl and stir through half of the Dr Oetker Dark Jumbo Chocolate Chips.
- 2 Brush a non-stick frying pan with sunflower oil and pour the mixture spoonfuls at a time cooking for 1-2 minutes on each side or until puffed and golden brown on each side.
- 3 Melt the remaining chocolate in a bowl over a pan of gently simmering water or in a microwave, whisk in 1 tsp of sunflower oil and couple of drops of the Dr Oetker Valencian Orange Extract.
- 4 Serve the pancakes in a stack and drizzle over the chocolate sauce to serve. Sprinkle the orange zest over the top to garnish.



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