




Chocolate pancakes with cherry sauce



 30 min.  80 kcal
 SteviaSweet Granulated

Preparation

Heat 100 ml 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 Granulated](#), 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

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|---------|--|
| 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 |
| 3 tbsp | SteviaSweet Granulated |
| 1/2 tsp | salt |
| | margarine for cooking |

Cherry sauce

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|---------|---|
| 200 g | frozen cherries (or stoned fresh cherries) |
| 200 ml | cold water |
| 4 tbsp | SteviaSweet Granulated |
| 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 |