

American Style Chocolate Orange Pancakes

270g plain flour
4 tablespoons caster sugar
2 teaspoons baking powder
260ml milk
2 eggs
56g butter, melted and cooled slightly
1 whole Terry's chocolate orange, cut into chunks.

Mix the dry ingredients in one bowl and the wet in another. Combine to make a thick batter. Heat a knob of butter into a small frying pan and add a ladle of pancake batter so it covers the base of the pan. Let it cook for a minute and then add your chocolate crumbles. Cook for a further 2 minutes. Ladle on a bit more pancake batter so it covers the chocolate. Cook a little longer and then flip the pancake over. Cook for a further 2 minutes to the other side is done and has a bit of colour. Serve up on a plate, stacked high with more Terry's chocolate orange and maybe some ice-cream!

