

CHOCOLATE LAYERED PANCAKE

Preparation time: 30 minutes

Resting time: 2 hours

Cooking time: 40 minutes

Use: 19cm (8in) heavy pancake pan, 19-20cm (8-9in) round ovenproof dish,
about 4-5cm (1-2in) deep

Serves: 6-8

PANCAKE BATTER

150g (5oz) plain white flour

pinch of salt

50g (2oz) caster sugar

3 large eggs

500ml (18fl oz) milk

zest of 1 orange

100g (3½ oz) unsalted butter, melted
butter or oil for greasing

FILLING

300g (11oz) sultanas or raisins

1 tablespoon Cointreau

1 tablespoon water

2 heaped tablespoons cocoa powder

5 heaped tablespoons caster sugar

285g (10½ oz) apricot jam

50g (2oz) unsalted butter

200ml (7fl oz) single cream

Soak the sultanas or raisins in the Cointreau and water. Sift the flour and salt into a bowl, mix in the sugar and make a well in the centre. Whisk together the eggs, milk and orange zest and stir in the melted butter. Pour into the well and, using a whisk, slowly incorporate the flour mixture into the liquid, whisking until smooth and velvety. Pour into a jug and leave to rest in the fridge for 1-2 hours.

Before cooking the pancakes, whisk the batter again gently. It should have the consistency of double cream; if it is too thick add some milk. Rub a pancake pan with a little butter or oil and place over a medium heat. As soon as the butter begins to bubble pour in a ladleful of batter. Swirl it evenly around the pan and pour any excess batter back into the jug. You will probably need to throw away your first pancake. Once the pancake is a nice golden-brown colour on the underside, flip it over using a palette knife. You will need to keep oiling the pan after 2 or 3 pancakes. Pile them, unfolded, on a plate. You should end up with about 20 pancakes.

Preheat the oven to 180°C/350°F/gas mark 4. Butter the ovenproof dish.

To make the layers, mix together the cocoa and sugar. Build up 4 layers of pancake in the dish, sprinkling ½ tablespoon of the cocoa and sugar mixture and 1 dessertspoon of the soaked sultanas and raisins between each layer.

Spread every fifth layer with apricot jam instead of the cocoa and soaked fruit. There should be about 4 jam layers by the time the pancake pile is complete.

When you get to the last pancake sprinkle the cocoa and sugar mixture over it and dot with slices of butter. Prick the pancake pile with a fork and, just before putting it in the oven, pour the cream over the top.

Bake in the oven for 15 minutes until the top layer is nicely crisp. Serve immediately, using a sharp knife to cut into slices.



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