

CHOCOLATE STUFFED FLAPJACKS

MAKES 4 MEDIUM FLAPJACKS

INGREDIENTS

For the flapjack batter

- All Purpose Flour*
250 g | 8.8 oz
- Whole / Full Cream Milk
130 g | 4.6 oz
- Water
130 g | 4.6 oz
- Large Eggs
x2 | 100g | 3.5 oz
- Sugar
(Opt.) 50 g | 1.8 oz
- Unsalted Butter
20 g | 0.7 oz
- Salt
5 g | 0.18 oz
- Sourdough Starter
120 g | 4.2 oz
- **or** Baking Powder
12 g | 0.42 oz

For the filling

- Chocolate Hazelnut Spread
100 g | 3.5 oz

For frying

- Unsalted Butter
40 g | 1.4 oz

INGREDIENTS CONTINUED

For the toppings

- Whipped Cream
- To taste
- Crushed Walnuts
- To taste
- Butter
- To taste

METHOD

Prepare your sourdough starter (Optional) - The Night Before

1. In your container, mix in 20 g | 0.7 oz of Mature Starter, 55 g | 1.9 oz of All Purpose Flour* and 55 g | 1.9 oz of Water.

Mix your flapjack batter

1. In a bowl, add in your Flour, Salt & **optional** Sugar. Briefly mix those ingredients together to prevent clumping.
2. Pour in equal parts Milk & Water - followed by mixing in your choice of either Sourdough Starter or Baking Powder.
3. Then - add your melted Butter, stir and then crack in your Eggs one at a time mixing in-between until you form a smooth batter.
4. **If you used Sourdough Starter** - Cover your bowl with a damp cloth & let the batter rest in the fridge overnight.
5. **If you used Baking Powder** - Continue to the next step.

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Cook your flapjacks

1. Place a pan on your stove top at medium heat & evenly apply 2 tsp. (10 g | 0.35 oz) of Butter for frying. Let it heat up for a few seconds.
2. Use a 1/2 Cup (120 g | 4.2 oz) measurement to pour out your batter onto your pan. Let that fry for 50 seconds.
3. Use a 1 Tbsp. (25 g | 0.88 oz) measurement to scoop out your Chocolate Hazelnut Spread onto the uncooked side of your Flapjack. Carefully flatten the Chocolate out using a spoon.
4. Pour an additional 1/4 Cup (60 g | 2.1 oz) of batter over the Chocolate.
5. Gently flip the flapjack and fry for 1 additional minute or until both sides are a golden brown.
6. Repeat with all of your remaining batter, adding additional Butter to your pan when needed.
7. Add toppings to taste:
 - Whipped Cream.
 - Crushed Walnuts.
 - Butter.

