

Chocolate Crepe Cake

Take an amazing crepe recipe up a notch, by turning layers of creamy crepes, into a sensational chocolate crepe cake.

8 slices



Easy

up to 10 Min.



Ingredients:

For Chocolate Crepe Cake:

1 Dr. Oetker Nona Pancakes
Chocolate
30 ml Vegetable Oil
300 ml Water
1 Egg (Large)
200 ml Whipping Cream
1 tsp Dr. Oetker Nona Vanilla
Flavour
Dr. Oetker Nona Cocoa Powder
Biscuit Sticks
Strawberries

- 1 Preheat a crepe pan. Pan is ready when drops of water sizzle and disappear.
- 2 Mix Dr. Oetker Nona Pancakes Chocolate with oil, water and egg, stir well.
- 3 Pour a thin layer of batter into the pan. When the bubbles at the edge of the batter pop and a hole is left which does not immediately close up. Flip the pancake gently and cook the other side until golden. Repeat step 3 for the remaining of batter.
- 4 Beat the whipping cream and vanilla flavour at medium speed until stiff peaks form.
- 5 Place one pancake in the cake plate. Spread a thin layer of cream over the pancake, then top with another pancake. Repeat until all pancakes used up.
- 6 Cover the top and sides of the cake with the whipped cream and dust with cocoa powder.



- 7 Surround side of the cake with biscuit sticks and top the cake with fresh strawberries.

