**Mexican Style Pancakes**

**Ingredients**

* 500ml milk
* 175g dark chocolate, cut into large chunks
* 2 teaspoon of cinnamon
* 2 ½ cups plain flour
* 1/3 cup caster sugar
* 3 teaspoons baking powder
* 2 teaspoon bi carb soda
* 2 eggs
* 4 tablespoons butter (maybe a little extra)
* ½ teaspoon salt
* Nutella Spread or jam for serving
* Icing sugar for dusting

**Method**

1. In a medium sized saucepan, heat milk and cinnamon over a medium heat.
2. Add chocolate chunks and stir continuously until the chocolate has dissolved. Remove from the heat and whisk to aerate. Set aside.
3. In a large mixing bowl, combine flour, sugar, baking powder, bi carb soda, salt and eggs.
4. Slowly pour in the milk mixture while stirring briskly to avoid cooking the egg. Beat to create an even batter. Leave to sit for about 5 minutes.
5. Heat a large frying pan on a low to medium heat. Grease with unsalted butter. Spoon small amounts of batter into the pan to create pancakes. Flip once the top shows bubbles and the bottom is cooked. Cook for a minute or 2. Once all pancakes are cooked, spread a little of your chosen spread on top of each pancake.
6. Use a small sift to sprinkle with a little icing sugar. SERVE.

**Adapted from a SBS food recipe by Lynden Walker**