

Less than 1 hour

Makes 30-40

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Ingredients

Chocolate ganache:

- 4 slabs (90g each) dark chocolate, chopped
- ¼ cup (60ml) cream
- 1 Tbsp (15g) butter

Peanut butter sauce:

- ¾ cup (180ml) peanut butter
- ½ cup (125ml) cream
- 1 Tbsp (15ml) golden syrup
  
- 30-40 pancakes ([see Classic Pancakes recipe](#))
- 1 large bar (100g) peanut brittle, broken into shards

Method

1. Melt chocolate and cream in a double boiler.
2. Stir in butter and set aside.
3. Place peanut butter, cream and syrup in a saucepan and stir over low heat. Set aside to cool.
4. Place a pancake on a cake stand or serving plate and spread with chocolate ganache.
5. Layer another pancake on top and spread with peanut butter sauce.
6. Repeat layering with the rest of the pancakes.
7. Spoon remaining sauce over and top with peanut brittle shards.

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