



Crepes Cake

Pancakes / Waffles / Crepes | Breakfast | Mid-afternoon | World Nutella Day

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For 15 portions

Ingredients

- 300g flour
- 100g cornflour
- 8 eggs
- 60cl milk
- 100g melted butter
- 140g dark chocolate
- 1 packet of yeast
- 1 pinch of salt
- 225g Nutella® (15g per portion)

PREPARATION

Mix the flour, cornflour, yeast, sugar and salt.

Make well and add the eggs one by one.

Mix in the butter and then the milk.

Leave your dough to rest for 1 hour at room temperature.

Cook your pancakes (about twenty).

Place the first pancake on a plate.

Spread a thin layer of Nutella.

Cover with another pancake and repeat the process.

Leave your crepes cake in the refrigerator for 4 hours