

Pancakes With NUTELLA®, Strawberries & Banana



Ingredients



- ✓ 280g plain flour
- ✓ 2 eggs
- ✓ 480 ml buttermilk
- ✓ 50g caster sugar
- ✓ 1 tsp. baking powder
- ✓ 1 tsp. baking soda
- ✓ 1/2 tsp. salt
- ✓ 15g Nutella® per serving
- ✓ 2 bananas
- ✓ 1 punnet of strawberries

Step 1

Preheat a large skillet on medium heat. Spray very lightly with cooking spray.

In a large bowl, sift together flour, sugar, baking powder, baking soda, and salt.

Set aside.

Step 2

Add buttermilk and eggs. Stir just until dry ingredients are moistened. The batter should be lumpy.

35g batter into hot skillet Cook for around 1 minute, or until small bubbles appear on the surface.

Step 3

Turn over and cook for a further 30 seconds, or until golden and thoroughly cooked.

Transfer cooked pancake to a baking sheet and keep warm in oven; repeat process with remaining batter.

Step 4

Spread pancakes with around 1 tbsp. Nutella® and top with strawberries and banana.