

RECIPE

Blueberry Pancakes with Nutella[®] and toasted coconut

Medium

30 min



INGREDIENTS

for 6 portions

- 2 cups (245g) plain flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 large eggs
- 3 cups (750ml) buttermilk
- 4 tablespoons unsalted butter
- 1 cup (100g) blueberries
- 15g (1 Tbsp) Nutella per pancake
- toasted coconut chips
- spray oil (for pan)



To prepare this delicious
recipe, 15g of Nutella[®]
per person is enough to
enjoy!

- 1** | Melt butter in a saucepan or microwave and sit aside to cool slightly. Mix dry ingredients together in a bowl well.
- 2** | In a separate bowl, mix all wet ingredients and whisk until thoroughly combined. Make a well in the middle of the dry ingredients and add the wet ingredients and whisk, half of the mix at a time to reduce the amount of lumps in the batter. Pass batter through a fine chinois/sieve.
- 3** | Add blueberries and stir with a spoon until evenly distributed. Heat non-stick pan or cast iron skillet until a medium hot heat, rub the pan with a little butter and some paper towel. Pour approximately $\frac{1}{4}$ cup of batter into the pan. Leave until bubbles begin to form on top then flip. Cook for approximately 1-2 more minutes until the centre of pancake is sponge like to touch.
- 4** | Spread the pancakes with Nutella. Top with extra blueberries and toasted coconut chips.

Nutritional Information Per Serve: Energy: 1050kJ (250 Cal) | Protein: 5.4g | Total Fat: 14.7g | Saturated Fat: 5.4g | Carbohydrates: 23.7g | Sugars: 13.7g | Dietary Fiber: 1.0g | Sodium: 245mg