

RECIPE

# Lemon Myrtle & Macadamia Buttermilk Pancakes with Nutella®

Medium



## INGREDIENTS

for 6 pancakes

1 ¼ cups self raising flour

1 ½ Tbsp Sugar

¼ tsp Salt

½ tsp Baking Powder

½ tsp Bi-Carb Soda

1 tsp Lemon Myrtle (ground)

1 ½ cups Buttermilk

50g Butter

1 Egg

Roasted macadamias

20g lemon zest

30g Nutella®, 15g per serve (5g per pancake)



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

## METHOD

- 1 Combine all dry ingredients and stir until combined.
- 2 Add the melted butter and the butter milk to the dry ingredients and stir briefly. Lumpy at this stage is good.
- 3 Stir in the egg. It is still good to be lumpy at this stage so do not over stir.
- 4 Cover and let rest for 30 minutes in the fridge.
- 5 Set your frying pan to low/medium heat, then drop dessert spoons of mixture onto the pan and cook until bubbles rise to the surface. Turn with the spatula and cook on the other side until golden brown.
- 6 Spread each pancake with 5g of Nutella<sup>®</sup>, stack 3 and serve with a scattering of macadamias and optional lemon zest.

**Proud of your baking progress? We are, too!**

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