

RECIPE

# Yoghurt and berry pancakes with Nutella®

Easy

8 Portions

10 min



## INGREDIENTS

### for 8 portions

- 1 cup all-purpose flour
- 2 tbsp granulated sugar
- 1 tsp baking powder
- 1/4 tsp bicarbonate of soda
- 1/4 tsp salt
- 1/2 cup milk
- 1/2 cup plain low-fat yoghurt
- 1 egg, lightly beaten
- 3 tbsp melted butter, divided
- 1 cup fresh blueberries, divided
- 1/4 cup Nutella®



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

## METHOD

- 1 | In a bowl whisk together flour, granulated sugar, baking powder, bicarbonate and salt.
- 2 | In a separate bowl or liquid measuring cup, whisk milk with yoghurt, egg and 2 tbsp of melted butter. Pour over dry ingredients. Whisk to combine. Fold in 1/2 cup of blueberries.
- 3 | Heat skillet over medium heat. Brush with some of the remaining butter.  
Pour batter, approximately 1/4 cup for each pancake, into pan.  
Cook until bubbles appear on top, about 2 minutes. Flip and cook until golden brown.  
Set aside to keep warm. Repeat with remaining butter and batter.
- 4 | Spread Nutella<sup>®</sup> evenly over pancakes.  
Serve with remaining fresh blueberries.

**Share the recipe with the hashtag #nutellarecipe**

So fruity and so irresistible! Try our delicious and fresh recipe of **yoghurt and berry pancakes with Nutella<sup>®</sup>**!