

RECIPE

# Oatcake towers with lemon, poppy seed and Nutella®

Medium

30 min



## INGREDIENTS

for 5 portions

- ½ cup (125 mL) all-purpose flour
- ½ cup (125 mL) whole wheat flour
- 1 cup (250 mL) large flake rolled oats, divided
- 1 tbsp (15 mL) granulated sugar
- 2 tsp (10 mL) baking powder
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) coconut milk beverage (not thick canned) or 2% milk
- 1 large egg
- 2 tbsp (30 mL) vegetable oil, plus additional to coat skillet
- 2 tsp (10 mL) poppy seeds
- Zest of 1 lemon
- 1/3 cup (80 mL) Nutella®
- 1/3 cup (80 mL) coconut flakes



To prepare this delicious recipe, 1 tsp of Nutella® per person is enough to enjoy!

## STEPS

- 1** | In a food processor or blender, pulse flours,  $\frac{1}{2}$  cup (125 mL) oats, sugar, baking powder, and salt to combine and break up oats.
- 2** | In a large bowl, whisk milk, egg, and oil; add flour mixture and stir to combine. Mix in remaining  $\frac{1}{2}$  cup oats, poppy seeds, and lemon zest.
- 3** | Heat a large non-stick skillet over medium heat, adding vegetable oil to thinly coat bottom.
- 4** | Drop batter by 2 tbsp (30 mL)-sized portions, cooking 1 to 3 minutes per side. Repeat with remaining batter.
- 5** | To serve, spread 1 tsp (5 mL) Nutella<sup>®</sup> on each of half of the oatcakes (about 5), sprinkle with half of coconut, and top with remaining plain oatcakes (about 5), Nutella<sup>®</sup>, and coconut, for a total of 3 oatcakes per tower. Serve with milk and orange slices.