

RECIPE

Mini blueberry buttermilk pancakes with Nutella® and strawberries

Medium

6 Portions

1 h 0 min



INGREDIENTS

for 6 portions

- 1/2 cup pre-made pancake mix
- 1/4 cup plus 2 tablespoons reduced-fat milk
- 1 1/2 teaspoons oil
- 1 egg, beaten
- 1 cup fresh or frozen blueberries (thawed, drained)
- 6 tablespoons Nutella® (15 g/portion)
- 1 cup chopped strawberries



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

METHOD

- 1 Heat skillet over medium-low heat or electric griddle to 190°C.
- 2 In a medium bowl combine pancake mix, milk and oil. Measure out 2 tablespoons of beaten egg and add to bowl. Discard remaining beaten egg or reserve for later use. Stir just until large lumps disappear (do not beat or overmix). Let stand 1 to 2 minutes to thicken.
- 3 Pour approximately 3 tablespoons of batter for each pancake onto a lightly greased skillet or griddle to make 6 pancakes. Sprinkle with a few blueberries, if desired. Turn when pancakes bubble on top and bottoms are golden brown. Cook about 1 minute more or until pancakes are golden brown. Keep pancakes warm until ready to serve.
- 4 When ready to serve, spread 1 tablespoon of Nutella® on one side of each pancake and top with chopped strawberries and additional blueberries, if desired.

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They are mini but have a big taste! Try our recipe for **blueberry buttermilk pancakes with Nutella® and strawberries!**