

Pancakes with Nutella® and strawberries



Ingredients



DIFF



PORT



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MIN

- ✔ 2 cups plain flour
- ✔ 2 eggs
- ✔ 2 cups buttermilk
- ✔ 1/4 cup castor sugar
- ✔ 1 tsp baking powder
- ✔ 1 tsp. baking soda
- ✔ 1/2 tsp. salt
- ✔ 120g (8tblsp) Nutella®
- ✔ 1 punnet of strawberries, sliced

STEP 1

Preheat a large skillet on medium heat. Spray very lightly with cooking spray. In a large bowl, sift together flour, sugar, baking powder, baking soda, and salt; set aside. Add buttermilk and eggs; stir just until dry ingredients are moistened. Batter should be lumpy.

STEP 2

To make pancakes, pour 1/4 cup batter into hot skillet and let cook until bottom is golden brown, about 1 1/2 minutes. Turn and cook until opposite side is browned, about 1 minute more. Transfer cooked pancake to a baking sheet and keep warm in oven; repeat process with remaining batter

STEP 3

Spread pancakes with 15g - 1 tbsp. of Nutella® & top with strawberries.

Hint: To save even more time, use store bought pancakes or pancake shaker mix!