

RECIPE

Pancakes with Nutella[®] and strawberries

Easy

30 min



INGREDIENTS

for 4 portions

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



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

METHOD

- 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.
- 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
- 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!