

RECIPE

Gingerbread pancakes with Nutella®

Medium

30 min



INGREDIENTS

for 4 portions

Wet Mix

- 1 egg
- ½ tsp vanilla extract
- ¼ cup molasses
- 1 ½ cups water

Dry Mix

- 1 ½ cups all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp ground ginger
- 1 tsp ground cinnamon

Other

- ½ cup of fresh cranberries
- 12 tbsp. of Nutella® hazelnut spread (2 tbsp. per pancake)

Gingerbread man cookie cutter

Cooking oil spray



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

METHOD

- 1 Mix the wet and dry mixes separately.
- 2 Whisk the dry mix into the wet mix.
- 3 Spray cooking oil spray on a pan or griddle, then heat. Once hot, place the cookie cutter onto the hot, greased pan and pour batter into cookie cutter.
- 4 Cook until bubbles form on uncooked side.
- 5 Remove cookie cutter, then flip and cook until pancake is golden brown.
- 6 Serve with Nutella® spread on each pancake and decorate with cranberries. Enjoy a holly, jolly morning.