

RECIPE

Oatcake towers with lemon, poppy seed and Nutella®

Medium

15 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, 15g of Nutella® per person is enough to enjoy!

METHOD

- 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[®] on each of half of the oatcakes (about 5), sprinkle with half of coconut, and top with remaining plain oatcakes (about 5), Nutella[®], and coconut, for a total of 3 oatcakes per tower.

Serve with milk and orange slices.