

RECIPE

Yoghurt and berry pancakes with Nutella®

Easy

8 Portions

10 min



INGREDIENTS

for 8 portions

- 1 cup all-purpose flour
- 2 tbsp granulated sugar
- 1 tsp baking powder
- 1/4 tsp bicarbonate of soda
- 1/4 tsp salt
- 1/2 cup milk
- 1/2 cup plain low-fat yoghurt
- 1 egg, lightly beaten
- 3 tbsp melted butter, divided
- 1 cup fresh blueberries, divided
- 1/4 cup Nutella®



Aby przygotować ten pyszny przepis, wystarczy 15 g kremu Nutella® na 1 porcję!

METHOD

1

In a bowl whisk together flour, granulated sugar, baking powder, bicarbonate and salt.

2

In a separate bowl or liquid measuring cup, whisk milk with yoghurt, egg and 2 tbsp of melted butter. Pour over dry ingredients. Whisk to combine. Fold in 1/2 cup of blueberries.

3

Heat skillet over medium heat. Brush with some of the remaining butter.

Pour batter, approximately 1/4 cup for each pancake, into pan.

Cook until bubbles appear on top, about 2 minutes. Flip and cook until golden brown.

Set aside to keep warm. Repeat with remaining butter and batter.

4

Spread Nutella[®] evenly over pancakes.

Serve with remaining fresh blueberries.

Share the recipe with the hashtag #nutellarecipe

So fruity and so irresistible! Try our delicious and fresh recipe of **yoghurt and berry pancakes with Nutella[®]**!