



Christmas Pancake with Nutella®



Merry mornings!

With this recipe from North America you simply can't go wrong! Bake a batch of pancakes and shape them as adorable trees. Decorate with some Nutella, of course!

- 200g fresh whole milk
- 150g pastry flour
- a pinch of salt
- Vegetable oil
- Currants to decorate
- 85g granulated sugar
- 4 eggs
- 1 tsp of baking powder
- 60g Nutella® (15g portion per person)





Sift the flour with the baking powder and the salt.
In a separate bowl, mix the eggs, the milk and the sugar.



Add the sifted flour to the eggs mixture softly until you get a light and fluffy mixture throughout



In a non-stick pan, heat a drizzle of vegetable oil and pour the batter in several times, using some cookie cutters of different diameters (bigger to smaller), so that to get pancakes of different sizes. Never forget to grease properly the cookie cutters before using them.





Spread Nutella® on each pancake and layer one on the top of the other (starting from the biggest ending to the smallest) so that to create 4 little Christmas trees. Each tree has 15g of Nutella® in total. Decorate each layer with some currants.

