

RECIPE

# Pancakes with Nutella<sup>®</sup>, strawberries and banana

Easy

6 Portions

15 min



## INGREDIENTS

for 6 portions

280g plain flour

2 eggs

480 ml buttermilk

50g caster sugar

1 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

15g Nutella<sup>®</sup> per serving

2 bananas

1 punnet of strawberries

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



## METHOD

- 1 | Preheat a large skillet on medium heat. Spray very lightly with cooking spray.
- 2 | In a large bowl, sift together flour, sugar, baking powder, baking soda, and salt. Set aside.
- 3 | Add buttermilk and eggs. Stir just until dry ingredients are moistened. The batter should be lumpy.
- 4 | Spoon 35g batter into hot skillet. Cook for around 1 minute, or until small bubbles appear on the surface. Turn over and cook for a further 30 seconds, or until golden and thoroughly cooked. Transfer cooked pancake to a baking sheet and keep warm in oven; repeat process with remaining batter.
- 5 | Spread pancakes with around 1 tbsp. Nutella® and top with strawberries and banana.

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