

RECIPE

Yoghurt and berry pancakes with Nutella®

Easy

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
- 120g Nutella® – 1 heaped tsp of Nutella® (15g) per portion



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

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.

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