

RECIPE

Blueberry Pancakes with Nutella[®] chocolate hazelnut spread and toasted coconut

Medium

30 min



INGREDIENTS

for 6 portions

- 2 cups (245g) plain flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 large eggs
- 3 cups (750ml) buttermilk
- 4 tablespoons unsalted butter
- 1 cup (100g) blueberries
- 15g Nutella[®] – 1 heaped tsp (15g per portion)
- toasted coconut chips
- spray oil (for pan)

To prepare this delicious
recipe, 15g of Nutella[®]

per person is enough to
enjoy!



METHOD

- 1** | Melt butter in a saucepan or microwave and set aside to cool slightly. Mix dry ingredients together in a bowl.
- 2** | In a separate bowl, mix all wet ingredients and whisk until thoroughly combined. Make a well in the middle of the dry ingredients and add approximately half of the wet ingredients. Whisk the mixture well and then add the remaining half. Pass batter through a fine sieve.
- 3** | Add blueberries and stir with a spoon until evenly distributed. Heat non-stick pan or cast iron skillet until on a medium heat until hot, rub the pan using a little butter on a paper towel. Pour approximately $\frac{1}{4}$ cup of batter into the pan. Leave until bubbles begin to form on the top of the pancake and then flip. Cook for approximately 1-2 more minutes until the -like centre of pancake is a sponge-like texture.
- 4** | Spread 15g of Nutella[®] per portion of pancakes. Top with extra blueberries and toasted coconut chips.