

RECIPE

Pancakes with apples

Easy

30 min



INGREDIENTS

4 apples
Nutella® - 1 heaped tsp of Nutella® (15g) per portion

2 cups of wheat flour

2 eggs

1 and 1/2 cups of milk

3 teaspoons of baking powder

3 tablespoons of sugar

Pinch of salt

4 apples

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



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

PREPARATION

- 1 | Whisk the eggs, add milk and mix it with a kitchen whisk. Then add sifted wheat flour, baking powder, sugar and salt. Mix until a smooth dough is formed.
- 2 | Fry on both sides until golden on a dry, non-stick frying pan.
- 3 | Remove the core with seeds from the washed but unpeeled apples. Cut the apples into cubes and put them into a hot frying pan with some butter. Roast them for about 5 minutes until a golden color.
- 4 | Spread Nutella® (15 g per 1 serving) on every other pancake and arrange baked apples on top.

Don't forget to share!

Post a pic of your creation with the hashtags #worldnutelladay and #nutellarecipe And enjoy this yummy Nutella® recipe with your loved ones.