

Yogurt and Berry Pancakes with NUTELLA® hazelnut spread



INGREDIENTS



DIFF

8
PORT11
INGR10
MIN

- ✔ 1 cup all-purpose flour
- ✔ 2 tbsp granulated sugar
- ✔ 1 tsp baking powder
- ✔ 1/4 tsp baking soda
- ✔ 1/4 tsp salt
- ✔ 1/2 cup milk
- ✔ 1/2 cup plain low-fat yogurt
- ✔ 1 egg, lightly beaten
- ✔ 3 tbsp melted butter, divided
- ✔ 1 cup fresh blueberries, divided
- ✔ 1/4 cup Nutella® hazelnut spread

STEP 1

In bowl, whisk together flour, granulated sugar, baking powder, baking soda and salt.

STEP 2

In separate bowl or liquid measuring cup, whisk milk with yogurt, egg and 2 tbsp melted butter. Pour over dry ingredients. Whisk to combine. Fold in 1/2 cup blueberries.

STEP 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.

STEP 4

Spread Nutella® hazelnut spread evenly over pancakes.
Serve with remaining fresh blueberries.