

RECIPE

# Blueberry buttermilk pancakes with Nutella<sup>®</sup> hazelnut spread

Easy

10 min



## INGREDIENTS

for 8 servings

- 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 yogurt
- 1 egg, lightly beaten
- 3 tbsp melted butter, divided
- 1 cup fresh blueberries, divided
- 1/4 cup Nutella<sup>®</sup>



To prepare this delicious  
recipe, 1 tsp of Nutella<sup>®</sup>  
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 yogurt, 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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#nutellarecipe**

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