

RECIPE

Krusteaz[®] Fruit Pizza Pancake with Nutella[®]

Medium

20 min



INGREDIENTS FOR 8 PORTIONS

Crust:

1 cup Krusteaz Buttermilk Complete Pancake Mix

$\frac{3}{4}$ cup Milk

$\frac{1}{2}$ cup All-Purpose Flour

1 tsp Baking Powder

1 Egg

2 Tbsp Vegetable Oil

Topping:

2 cups NUTELLA[®]

$\frac{1}{2}$ quart Strawberries, hulled and sliced

$\frac{1}{2}$ cup Blueberries

2 Kiwis, peeled and sliced



To prepare this delicious recipe, 1
tbsp of Nutella[®] per person is
enough to enjoy!

METHOD

- 1 | Preheat oven to 350°F. Lightly grease an insulated baking sheet.
- 2 | In large bowl, mix all ingredients for pizza crust until combined. Pour batter onto prepared baking sheet.
- 3 | Using a spatula, gradually work batter out to a 12" circle. Bake 20 minutes.
- 4 | Spread NUTELLA® over baked pancake pizza crust.
- 5 | Lay strawberries, blueberries and kiwi slices on top to decorate. Cut pizza into 8 slices. Serve and enjoy!