

RECIPE

Krusteaz[®] Pancake Skewers with Nutella[®]

Easy

15 min



INGREDIENTS FOR 4 PORTIONS

Pancakes:

1 cup Krusteaz[®] Buttermilk Complete Pancake Mix

2/3 cup cold water

1 tbsp melted butter (or non-stick cooking spray)

Skewers:

1/2 cup NUTELLA[®]

1 banana, cut into 8 pieces

16 strawberries, hulled



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

METHOD

- 1 | Measure mix by lightly spooning it into measuring cup and leveling it off. Whisk together pancake mix and cold water. Do not overmix. Let batter stand 2 minutes.
- 2 | Heat large non-stick skillet over medium heat or pancake griddle to 375°F. Lightly grease with melted butter or non-stick cooking spray.
- 3 | Pour approximately 1 tbsp batter per pancake, into skillet or onto griddle.
- 4 | Cook for 1 – 1 1/2 minutes per side. For light and fluffy pancakes, flip only once, when top bubbles and bottoms are golden brown. Repeat with remaining oil and batter.
- 5 | Spread 1 tsp of NUTELLA® hazelnut spread evenly over each pancake.
- 6 | Thread pancakes onto 4 large skewers, alternating with banana pieces and strawberries.