

RECIPE

Sauteed Banana Krusteaz[®] Pancake with Nutella[®]

Easy

20 min



INGREDIENTS

FOR 12 PORTIONS

Pancakes:

2 cups Krusteaz[®] Buttermilk Complete Pancake Mix

1 1/3 cups cold water

2 tbsp butter

2 bananas, peeled and sliced

1/2 cup NUTELLA[®]



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.
- 3 | Melt 1 tbsp butter in skillet or on griddle and place 3-4 slices of bananas per area of one pancake, slightly brown and turn. Pour slightly less than 1/4 cup batter per pancake onto griddle to cover sautéed bananas.
- 4 | Cook 2 minutes, carefully flip pancakes and continue to cook 1 1/4 - 1 1/2 minutes. Repeat with remaining butter, bananas, and batter.
- 5 | Serve with NUTELLA[®].