

RECIPE

Blueberry buttermilk pancakes with Nutella®

Easy

15 min



INGREDIENTS

for 4 portions

- 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 Maine blueberries, divided
- 1/4 cup Nutella®



To prepare this delicious recipe, 1
tbsp of Nutella® 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 the Maine 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 Maine blueberries.