

RECIPE

Banana Pudding Pancakes with Nutella®

20 min



INGREDIENTS

for 4 portions

Pancake Ingredients

- 1 cup all-purpose flour
- 1/3 cup vanilla wafer crumbs
- 1 Tbsp. granulated sugar
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 egg
- 2 Tbsp. unsalted butter, melted
- 1 ripe banana, mashed
- 1/2 tsp. vanilla extract
- 1 1/4 cups milk

Vanilla Pudding Ingredients

- 2 Tbsp. cornstarch
- 1/2 cup granulated sugar
- Pinch of salt
- 2 egg yolks
- 1 cup half and half
- 1 cup milk
- 1 banana, thinly sliced

Other Ingredients

- Whipped cream
- 1/2 cup crushed vanilla wafers
- Sliced bananas

2 Tbsp. Nutella[®]



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

METHOD

- 1** Beginning with the pancakes, whisk flour, vanilla wafer crumbs, sugar, baking powder, and salt in a large bowl.
- 2** In a separate bowl, whisk together wet ingredients, egg, melted butter, mashed banana, vanilla extract, and milk.
- 3** Mix the dry and wet ingredients from both bowls together until just combined.
- 4** On a griddle or nonstick skillet, pour 1/4 cup batter per pancake and cook until bubbles appear, flip, and cook until golden brown on each side.
- 5** Prepare the vanilla pudding sauce in a small saucepan by whisking together cornstarch, sugar, and salt. Add egg yolks, half and half, milk. Heat slowly and continue to whisk. Boil for 1 minute.
- 6** Stir in vanilla extract and remove from heat. Add banana slices.
- 7** To serve, stack pancakes, layering a 1/2 tablespoon spread of Nutella[®] between each one. Top with another 1/2 tablespoon of Nutella[®], banana slices, whipped cream, vanilla pudding sauce, and vanilla wafer crumbs.