

## Holiday Brunch Baked Pancake with Nutella<sup>®</sup>

Medium

25 min



## INGREDIENTS for 7 portions

<sup>1</sup>/<sub>2</sub> cup all-purpose flour <sup>1</sup>/<sub>2</sub> cup milk 3 eggs 2 tbsp sugar <sup>1</sup>/<sub>2</sub> tsp vanilla Pinch of salt 2 tbsp butter, divided 60g Nutella<sup>®</sup> – 1 heaped tsp (15g per portion)





Pre-heat the oven to 220°C with 4 individual cast iron skillets inside.

In a blender or food processor, combine flour, milk, eggs, sugar, vanilla and salt. Blend until foamy, about 2 minutes.

Melt the butter in the hot skillets. Pour about a quarter of the batter into each skillet and bake for 8-10 minutes or until puffed and lightly browned.

Serve immediately with 15g of Nutella $^{ extsf{B}}$ .

2

