

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.