

RECIPE

# Banana Walnut Pancakes

Easy

30 min



## INGREDIENTS

for 15 portions

2 Cups Krusteaz® Buttermilk Pancake Mix

1 teaspoon cinnamon

1/2 Cup Mashed banana ripe

1 Teaspoon Vanilla extract

1 3/4 Cups Cold water

1/4 Cup Walnuts chopped

### Topping

1 Banana sliced

1/4 Cup Walnuts chopped

7.5 Tablespoons Nutella® Hazelnut Spread



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

## METHOD

- 1 Heat a pancake griddle to 375°F (medium heat). Lightly grease griddle.
- 2 In a medium bowl, stir the Krusteaz® pancake mix and cinnamon until combined.  
2 Cups Krusteaz® Buttermilk Pancake Mix, 1 Teaspoon Cinnamon
- 3 Add water, mashed banana and vanilla extract and mix until just combined. Do not over-mix.  
1/2 Cup Mashed banana, 1 Teaspoon Vanilla extract, 1 3/4 Cups Cold water,  
1/4 Cup Walnuts
- 4 Fold in chopped walnuts. Let batter stand 2 minutes.
- 5 Pour slightly less than 1/4 cup batter per pancake onto griddle. Cook 1 - 1 1/2 minutes per side, turning only once.
- 6 Serve pancakes with sliced bananas, chopped walnuts and drizzle with 1/2 a Tablespoon of Nutella® Hazelnut Spread. 1 Banana, 1/4 Cup Walnuts, 7.5 Tablespoons Nutella® Hazelnut Spread