

RECIPE

Breakfast Pancake Board

Easy

45 min



INGREDIENTS

for 4 portions

- 1 Cup Strawberries Washed and dried
- 1/4 Cup White chocolate melted
- 2 Cups Krusteaz® Buttermilk Pancake mix
- 1 1/3 Cups Cold water
- 1/2 Cup Nutella® Hazelnut Spread
- 1/3 Cup Milk chocolate chips
- 1 Cup Grapes washed and dried
- 2 Blood oranges Cut in slices and quarters
- 4 Ounces Semi-sweet chocolate bar cut in squares
- 1 Cup Cherries washed and dried
- 1 Cup Blackberries washed and dried
- 1/4 Cup Almonds
- 1/4 Cup Cashews



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

METHOD

- 1 Dip half of strawberries in melted white chocolate. Place on a parchment-lined cookie sheet and refrigerate until chocolate is set. 1 Cup Strawberries, 1/4 Cup White chocolate
- 2 Heat pancake griddle to 375°F (medium heat). Lightly grease griddle.
- 3 Whisk pancake mix and cold water until combined. Do not over-mix. Let batter stand 2 minutes. 2 Cups Krusteaz® Buttermilk Pancake mix, 1 1/3 Cups Cold water
- 4 Pour slightly less than 1/4 cup batter per pancake onto griddle. Cook 1 – 1 1/2 minutes per side, turning only once. Cover and set aside.
- 5 Spoon Nutella® Hazelnut Spread into small bowl and place on wooden board. Arrange pancakes around bowl, making C and S shapes with them. 1/2 Cup Nutella® Hazelnut Spread
- 6 Place chocolate chips in small bowl and set on board. 1/3 Cup Milk chocolate chips
- 7 Place fruit, chocolate squares and nuts on board, starting with biggest items and filling in spaces with smaller pieces. Serve and enjoy! 1 Cup Grapes, 2 Blood oranges, 4 Ounces Semi-sweet chocolate bar, 1 Cup Cherries, 1 Cup Blackberries, 1/4 Cup Almonds, 1/4 Cup Cashews

Notes:

Substitute your favorite seasonal fruit, chocolate and nuts. Add bowls of whipped cream or non-dairy whipped topping