MINI DUTCH BABY PANCAKES WITH NUTELLA®

Breakfast | Breakfast | All year round | Banqueting

| 30 minutes |

Yields: 7 servings
Portion: 3 mini dutch baby pancakes

INGREDIENTS

- 1 Cup plain flour
- 1/2 Tbsp. salt
- 1 Tbsp. sugar
- 2 medium egg
- 8-1/2 oz. whole milk
- 5-1/4 oz. Nutella®
- * fresh fruit, optional
- * powdered sugar, optional

Method:

Separate the egg and put the white in a different bowl. Beat the yolk with the sugar. Beat the egg white with the salt until stiff. Fold together both egg mixtures and leave to chill in the fridge for 15 minutes. Combine the egg mixture with the flour. In a separate bowl mix the milk and the oil and then add to the flour mix. Pour a Tbsp. of the batter in to a greased cake pop maker and cook over medium heat. Cook until golden brown. Plate three pancakes and spread each one with 1/4 oz. of Nutella®.

Add powdered sugar and fresh fruit if desired.