



GLUTEN-FREE PEACH YOGURT PANCAKES WITH NUTELLA®

Breakfast | Gluten free | Breakfast | All year round

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Yields: 8 Servings

Portion: 3 Mini Pancakes

INGREDIENTS

- 2 cup Gluten free flour or Krusteaz® gluten free pancake mix*
- 2 ct. Large egg
- 8 oz. Low fat milk
- oz. Low fat yogurt
- ½ oz. Peach puree
- 3 ct. Peaches, fresh, sliced
- 5 ¼ oz. Nutella®
- * Powdered sugar, optional

Method:

Whip the eggs until light and fluffy and set aside. In a separate bowl, combine the milk, yogurt and peach puree, then add the flour mix. Combine the egg mixture with the flour mixture and fold gently until batter is smooth. Pour 2 tbsp. of the batter into a sauté pan lightly sprayed with food release spray. Cook over medium heat until golden brown. Plate three pancakes and spread each one with ¼ oz. of



Nutella®. Dust lightly with powdered sugar and more fresh sliced peaches if desired.