



Long Livo

Nutella Pancakes – Super Easy Egg-Free Recipe

10 min

Prep time

4

Servings

12 min

Cook time

Easy

Difficulty

22 min

Total time

American

Cuisine

Ingredients

Pancake Batter

- ☐ 1 cup all-purpose flour
- ☐ 2 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 1 tbsp lemon zest
- ☐ 1/2 cup Nutella
- ☐ 3/4 cup milk (dairy or plant-based)
- ☐ 2 tbsp melted butter or neutral oil

Instructions

- 1 In a bowl, whisk together flour, baking powder, salt, and lemon zest; set aside.
- 2 Warm the Nutella slightly if it's thick, then stir in the milk until smooth.
- 3 Create a well in the dry mixture, pour in the Nutella-milk blend, and add melted butter; gently fold until just combined – a few lumps are okay.
- 4 Heat a non-stick skillet over medium heat, brush lightly with oil, and pour 1/4-cup batter per pancake. Cook until bubbles appear on the surface, then flip and cook another 1-2 minutes until golden.
- 5 Transfer cooked pancakes to a warm plate, keep covered, and repeat with remaining batter.
- 6 Serve stacks drizzled with extra Nutella, fresh berries, or a splash of maple syrup.

Nutrition per serving

320 kcal

Calories

6 g

Protein

40 g

Carbs

14 g

Fat

Tips & notes

- If the batter seems too thick, add a splash more milk; if too runny, sprinkle a little extra flour.
- Let the skillet heat slowly – it prevents the Nutella from burning.
- For extra fluff, let the batter rest 5 minutes before cooking.