

Choco Fever Dream

Nutella Pancakes – Super Easy Egg-Free Recipe

10 min Prep time	**12 min** Cook time	**22 min** Total time
4 Servings	**Easy** Difficulty	**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	6 g	40 g	14 g
Calories	Protein	Carbs	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.