

Easy Nutella Pancakes

Kitchen # _____

- ¾ cups all purpose flour
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon granulated sugar
- ½ teaspoon kosher salt
- 1 ½ Tablespoons melted unsalted butter
- 3 ounces Nutella
- ⅔ cups milk
- ½ large egg
- 1 cup pancake syrup, heated

In a mixing bowl, whisk together flour, baking powder, sugar, and salt to combine and remove any lumps. In a small bowl whisk the melted butter into the Nutella. Add the milk and eggs and whisk until smooth. Add the Nutella mixture to the dry ingredients and whisk together to combine.

Heat an electric frying pan on medium heat; grease lightly with butter. When hot, pour ¼ cup of the batter onto the pan for each pancake. Cook for about 45 - 60 seconds until bubbles start to form and pop, and the underside is golden brown. Flip the pancakes over and cook for an additional 30 seconds until the other side is browned as well. Repeat until all pancakes have been cooked. Heat syrup in the microwave for 30-45 seconds. Top pancakes with syrup, if desired.

_____ Measure & Whisk the dry ingredients into a large mixing bowl.

_____ In a small bowl, melt the butter into the Nutella.

_____ Measure & add the milk and eggs into the Nutella mixture; whisk until smooth.

_____ Add the Nutella mixture to the dry ingredients; whisk to combine.

_____ Heat & Grease an electric frying pan; Add measure batter to the pan.

_____ Cook pancakes until browned on each side.

_____ Measure & Heat syrup in the microwave

_____ Wash dishes & Empty sink drains

_____ Rinse & Dry dishes & sink

_____ Put dishes away & place dirty towels in laundry basket

_____ Wipe off counters, stove, microwave & tables

_____ Sweep the floor & Empty the trash

Pre-Lab Questions

1. What type of quick bread batter does this recipe represent?
2. What small appliance do the pancakes get cooked in?
3. What temperature does the cooking vessel get heated to?
4. If you didn't have this particular small appliance, what could you use instead?
5. How much batter is used to make each pancake?
6. How long does each pancake cook on the first side?
7. How do you know when to flip the pancakes?
8. How long does the second side of the pancake need to cook?
9. Does the cooking vessel need to be greased? If so, with what?
10. Do all of the ingredients get mixed in the same bowl all through the recipe?
Evidence?
11. How long do you heat the maple syrup?
12. If you didn't have a microwave, but wanted warm syrup, how would you do it?

