



Nutella Bomb Pancakes



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Introduction

Indulge in a delightful breakfast or dessert with Nutella Bomb Pancakes, a recipe that combines the rich, creamy goodness of Nutella with fluffy pancakes. This treat is not only easy to make but also a surefire way to impress your family and friends. Whether you're celebrating a special occasion or simply want to enjoy a sweet start to your day, Nutella Bomb Pancakes are the perfect choice.

Detailed Ingredients with measures

- All-purpose flour: 1 cup
- Milk: 1 cup
- Eggs: 1
- Baking powder: 2 teaspoons
- Sugar: 2 tablespoons
- Salt: a pinch
- Nutella: $\frac{1}{2}$ cup (for stuffing)
- Butter or oil: for cooking

Prep Time

Preparation time for the Nutella Bomb Pancakes is approximately 10 minutes. This allows you to gather all ingredients and get everything ready to start cooking.

Cook Time, Total Time, Yield

The cooking time is around 15 minutes. Therefore, the total time for this recipe is about 25 minutes. This recipe yields about 4 servings, making it an ideal meal for family brunch or as a delightful treat for friends. Enjoy these pancakes filled with Nutella, and watch them disappear in no time!



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Detailed Directions and Instructions

Step 1: Prepare the Batter

In a mixing bowl, combine the flour, sugar, baking powder, and a pinch of salt. In another bowl, whisk together the eggs, milk, and melted butter. Gradually add the wet ingredients to the dry ingredients, mixing until just combined. Avoid overmixing the batter.

Step 2: Heat the Pan

Preheat a non-stick skillet over medium heat. Lightly grease the pan with butter or oil to prevent the pancakes from sticking.

See also [Christmas Bean Dish](#)

Step 3: Cook the Pancakes

Pour a ladleful of batter onto the hot skillet. Allow it to cook until bubbles form on the surface, and the edges look set, about 2-3 minutes.

Step 4: Add the Nutella

Spoon a dollop of Nutella in the center of each pancake. Carefully pour another ladle of batter over the Nutella to cover it.

Step 5: Flip the Pancake

Once the bottom is golden brown, flip the pancake and cook for an additional 2-3 minutes, or until the other side is cooked through.

Step 6: Serve

Remove the pancake from the skillet and serve warm. You can stack

them and drizzle with syrup or sprinkle with powdered sugar if desired.

Notes

Note 1: Customization

Feel free to add chocolate chips or nuts into the batter for extra flavor and texture.

Note 2: Storage

Leftover pancakes can be stored in an airtight container in the refrigerator for up to three days. Reheat them in the toaster or microwave before serving.

Note 3: Nutella Substitutes

If Nutella is not available, you can use any chocolate-hazelnut spread or even peanut butter for a different taste.

Note 4: Serving Suggestions

These pancakes pair well with fresh fruits like bananas or strawberries for added freshness.



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Cook techniques

Stuffing Pancakes

To create the Nutella bomb effect, use a spoon to add dollops of Nutella between pancakes as they cook. This technique ensures a molten center while keeping the exterior fluffy.

Flipping Effectively

To prevent the pancakes from breaking when flipping, use a large spatula and carefully slide it under the pancake. This provides better support for the flip, ensuring the stuffed pancakes remain intact.

See also Eggless Microwave Chocolate Cake

Optimal Cooking Temperature

Cook pancakes on medium heat to get a nice golden brown color. If the heat is too high, the outside will cook too quickly, leaving the inside undercooked.

Using a Non-Stick Pan

Using a good quality non-stick pan is essential for easy flipping and preventing the pancakes from sticking. It allows for a more even cooking process.

Testing Doneness

To check if the pancakes are done, look for bubbles forming on the surface. Once the bubbles burst and the edges appear slightly dry, it's time to flip them.

FAQ

Can I use other fillings instead of Nutella?

Yes, you can replace Nutella with other fillings like peanut butter, chocolate chips, or fruit preserves according to your preference.

How can I make these pancakes healthier?

You can substitute regular flour with whole wheat flour and use less sugar or a sugar substitute.

Can I make the batter ahead of time?

Yes, you can prepare the pancake batter in advance and store it in the refrigerator for a few hours or overnight.

What can I serve with these pancakes?

These pancakes pair well with fresh fruits, whipped cream, or a drizzle of maple syrup for added sweetness.

How do I store leftover pancakes?

Store any leftover pancakes in an airtight container in the refrigerator for up to 3 days. You can reheat them in a toaster or microwave.



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Conclusion

The Nutella Bomb Pancake recipe is a delightful treat that brings together the rich flavors of Nutella and soft, fluffy pancakes. It's perfect for breakfast, brunch, or even a satisfying dessert. Indulging in these pancakes can elevate any meal, making it a favorite for chocolate lovers. The combination of warm pancakes with gooey Nutella is sure to be a hit with family and friends.

See also Nutella Pudding

More recipes suggestions and combination

Berry Compote Pancakes

Top your pancakes with a fresh berry compote for a fruity twist that complements the richness of the Nutella.

Banana Nutella Pancakes

Slice ripe bananas and layer them between pancakes with Nutella for a delicious combination of flavors.

Coconut-Infused Pancakes

Add shredded coconut to your pancake batter for a tropical flair that goes wonderfully with Nutella.

Nutella-Stuffed Waffles

Try stuffing waffles with Nutella instead of pancakes for a fun variation on this irresistible treat.

Chocolate Chip Pancakes

Incorporate chocolate chips into the pancake batter for an extra chocolatey kick that pairs great with Nutella.

Nutty Topping Variations

Sprinkle chopped nuts like hazelnuts or almonds on top of your Nutella pancakes for added crunch and texture.



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