

Pancakes

Nutella® Pancake Fritters

Makes 24 portions



Ingredients

- 1 lb 4 oz (4 1/2 cups) Krusteaz Professional® Sweet Cream Pancake Mix 731-0144
- 20 fl oz (2 1/2 cups) cool water
- 8 oz (1 cup) Nutella® chocolate hazelnut spread

PRODUCT DETAILS >

Method

1. Mix together Krusteaz Professional Sweet Cream Pancake Mix and water using a wire whip until well-blended.
2. Pour batter onto lightly greased griddle, preheated to 365°-375°F and cook 1 1/4 – 1 1/2 minutes per side. Turn only once. Reserve extra pancake batter.
3. Spread Nutella on each pancake and stack into 4 layers. Place in freezer until solid. Cut into quarters.
4. Dip pancake quarters into reserved batter and deep-fry in 350°F oil for 1 minute or until golden brown. Drain to remove excess oil.

5. Slice in half and serve.