

Pancake Owl

Ingredients

For the Pancakes:

- 1 cup Buttermilk Complete Mix
- 3/4 cup milk
- 1 tbsp oil
- 1 egg

For Assembly:

- 1 kiwi, peeled and sliced into thin rounds
- 1 banana, peeled and sliced into 2-inch rounds (and a few triangles for beak)
- 1 strawberry, destemmed and sliced
- blueberries
- 1 cup Nutella hazelnut spread

How to make it

1. In a bowl, combine all of the ingredients for pancakes and stir until large lumps disappear (do not beat or over mix). Let stand 1-2 minutes to thicken.
2. Heat pan over medium heat. Pour batter into lightly greased skillet, approximately 1/4 cup for each pancake.
3. Cook until bubbles appear on top, about 2 minutes. Flip and cook until golden brown. Set aside to keep warm.
4. Spread each pancake with hazelnut spread.
5. Using the kiwi, banana, strawberry and blueberries, arrange the fruit onto each pancake into the shape of the owl.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	8-10

Made with



Buttermilk Complete Mix