

Mini Pancake Bites

Delicious light and fluffy mini buttermilk pancakes are so easy to whip up and fun to make! Perfect for breakfast, parties and kid-friendly!

about 30 pieces



Easy

up to 5 Min.



Ingredients:

For Pancake:

1 box Dr. Oetker Nona Pancakes
Buttermilk
30 ml Vegetable Oil
300 ml Water
1 Large Egg

For Topping:

Variety of fresh fruits
Honey or Any Desired Sauce

- 1 Preheat a crepe pan. Pan is ready when drops of water sizzle and disappear.
- 2 Mix Dr. Oetker Nona Pancake Buttermilk with vegetable oil, water and egg. Stir well.
- 3 Pour the batter into piping bag (alternatively spoon the batter with a teaspoon). Pipe small dots of batter onto the pan. When the bubbles at the edge of the batter pop and a hole is left which does not immediately close up, flip the cake gently. Cook for another few seconds or until golden brown.
- 4 Serve with your favourite fruit toppings and mix-ins.