

Mini Pancake Skewers

Course: **Snacks**

Servings	Prep time	Cooking time	Total time
4-6 servings	10 minutes	5 minutes	15 minutes

Ingredients

For the Pancakes:

2 egg

1 1/4 tsp baking powder

2 tbsp sugar

2 tbsp neutral oil or melted butter

180 g (1 1/2 cups) flour

240 ml (1 cup) milk

1 tsp vanilla extract

For Serving:

Chocolate spread

Peanut butter or Pistachio Cream

Fresh strawberries

Banana slices

Chocolate sauce (tube or melted)

Directions

- 1 In a mixing bowl, crack the egg and whisk it until light and frothy.
- 2 Add the sugar and whisk again until combined.
- 3 Pour in the oil or melted butter, followed by the milk. Stir until the mixture is smooth.
- 4 Gradually sift in the flour and baking powder. Fold the dry ingredients into the wet ingredients using a spatula or whisk. Be careful not to overmix—just stir until you have a smooth batter.