



8

SERVES/MAKES



COOKING TIME:  
< 15 min



COOKING STYLE:  
Stove

## LANCEWOOD® GLUTEN-FREE PANCAKES 3 WAYS

### INGREDIENTS:

#### Pancake mix:

250 ml gluten-free oats  
250 ml milk  
2 ml salt  
2 eggs  
15 ml honey

#### Filling (for 1 pancake):

##### Banana & Nutella:

15 g LANCEWOOD® Mascarpone  
15 g Nutella  
½ a banana, sliced

##### Creamy strawberries:

25 g LANCEWOOD® Mascarpone  
2 – 3 strawberries, chopped  
Dusting of icing sugar

##### Creamy cinnamon sugar:

25 g LANCEWOOD® Mascarpone  
10 ml cinnamon sugar  
Squeeze of lemon juice

### METHOD:

#### Pancake mix:

Add the oats, milk, salt, eggs and honey to a blender and blend until a smooth batter form.

Heat a non-stick pan over a medium to high heat. Pour just enough batter to coat the surface of the pan. Allow to cook for 1 – 2 minutes and flip over once golden brown. Repeat on the other side.

#### Filling:

Once all the pancakes are made, add your choice of filling and enjoy!

**PRODUCTS USED:**



Mascarpone

**ENJOY!**