

Lactose-free pancakes with nuts and honey



Ingredients

- 300 g Pur Natur lactose-free plain yoghurt
- 1 tsp baking powder
- 2 eggs
- 200 g wheat flour
- 70 g water
- 50 g walnuts
- honey
- 50 g butter
- pinch of salt
- 30 g sugar
- 2 tbsp vegetable oil

Instructions

Finely chop the nuts and mix with the dry ingredients. Add the eggs, water and yoghurt. Stir until batter is smooth. Melt the butter and the oil in a frying pan at high heat. Drain any excess fat from the pan and save for the next batch. Pour a little batter into the pan. Fry the pancakes until golden brown on both sides. Drizzle with the honey.