

Fluffy Banana Pancakes

Prep time: 10 mins | Cook time: 10 mins

Servings: 6 | Yields: 12 pancakes

INGREDIENTS

Oil for cooking
1 cups all-purpose flour
¼ tsp salt
2 tsp baking powder
1 tbsp white sugar
1 egg
1 cup milk
2 tbsp vegetable oil
2 ripe bananas, mashed

METHOD

1. Pre-heat oven to 200-250°F to keep pancakes warm.
2. In a large bowl, sift together flour, salt, baking powder and sugar. In a small bowl, beat together mashed banana, egg, milk and oil. Stir wet mixture into the flour mixture. A lumpy batter is ok.
3. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on both sides and serve hot.
4. Place on a baking sheet in the oven until all pancakes are finished. Enjoy!

