



# Banana Pancakes

Enjoy for breakfast, lunch or diner

## Ingredients provided

2 eggs  
80ml milk  
1 ripe banana

## You'll need to add

80g plain flour  
2 tablespoons of baking powder  
1 tablespoon of vegetable oil

## Directions

- Peel and mash your banana into a sticky and gooey paste.
- Sift the flour and baking powder.
- Crack the eggs in to a mixing bowl and beat with a fork.
- Stir in the flour/baking powder and mix with the vegetable oil to make a batter.
- Mix in the mashed banana really well.
- Heat up a knob of butter in a frying pan and ladle the mix into the middle of the pan. Tip it side to side to distribute the batter around the pan evenly.
- You can use all of the mix to make one large pancake or split it to make smaller pancakes.
- Serve with whatever toppings you like! You could drizzle honey over them, add some sliced banana on top, sprinkle with some blueberries or even chocolate chips! The choice is yours.