

Easy banana pancakes



Easy banana pancakes - These light and fluffy American style pancakes are perfect for using up over-ripe bananas from the fruit bowl. **Gluten free** - try swapping self-raising flour for gluten free alternatives. **Dairy free** - try almond or oat milk

What you'll need

Ingredients:

350g self-raising flour

1 tsp baking powder

2 very ripe bananas, mashed

1tsp vanilla extract

250ml whole milk

Butter, for frying

Equipment:

Measuring scales

2 mixing bowls

Wooden spoon

Frying pan

Fork

Whisk

How to do it

1. Mix the flour and baking powder in a large bowl.
2. In a separate bowl mash the bananas with a fork - kids are great at this! Whisk in the eggs, milk and vanilla essence.
3. Add the wet ingredients to the dry ingredients bowl and whisk together to form a smooth batter.
4. Add a knob of butter to the frying pan over a medium heat. Add 2-3tsp of batter to the pan and cook for several minutes or until small bubbles start appearing on the surface. Flip pancake over and cook for 1-2 further minutes. Repeat with remaining batter.

[Log in](#) or [register](#) to post comments

[Breakfast](#)

[Dairy free](#)

[Dessert](#)

[Difficulty: Easy](#)

[Feeds Four People](#)

[Less than 10mins preparation](#)

[No Gluten](#)

[View printer-friendly PDF](#)