

2 Ingredient Banana Pancakes

You will need:

- 1 medium ripe banana
- 2 large eggs

Optional extras:

- $\frac{1}{8}$ tsp baking powder (for fluffier pancakes)
- $\frac{1}{8}$ tsp salt
- $\frac{1}{4}$ tsp vanilla
- 1tbsp cocoa powder
- 1tbsp honey
- $\frac{1}{2}$ cup chopped nuts/chocolate chips or a mix
- $\frac{1}{2}$ cup left over granola
- 1 cup fresh fruit e.g. blueberries, raspberries or chopped apples
- Butter or oil, for pan
- Maple syrup/jam/powdered sugar or any other topping to serve.



What to do:

1. Mash the bananas. Peel the banana and break it up into several big chunks in a bowl. Use a fork to thoroughly mash the banana. Continue mashing until the banana has a pudding-like consistency and no large lumps remain, a few small lumps are ok.
2. Add any extra ingredients. These pancakes are great on their own but a few extras never hurt. Add $\frac{1}{8}$ teaspoon of baking powder for fluffier, lighter pancakes and whisk in salt, vanilla, cocoa powder or honey to flavour the pancakes. Save any chunky extras (like nuts or chocolate chips) for when the pancakes are in the pan.
3. Whisk the eggs together until the yolks and whites are completely combined. Pour the eggs over the banana and stir until the eggs are completely combined. The batter will be very loose and liquidy, more than whisked eggs than regular pancake batter.
4. Heat a griddle or frying pan over a medium heat. Melt a little butter or warm vegetable oil in the pan to prevent sticking.
5. Drop the batter on the hot pan. It should sizzle immediately, if not turn up the heat slightly.
6. Cook for about 1 minute, until the bottoms look browned and golden when you lift a corner. The edges should also be starting to look set but the middle will be a bit loose.
7. Sprinkle any loose toppings like nuts or chocolate chips over the top of the pancakes as the first side cooks.

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8. Flip the pancakes slowly. Gently work a spatula halfway under the pancake and lift until the unsupported half of the pancake is just barely lifted off the pan. Lay the pancake back down on its other side.
9. Cook for another minute, until the other side is also golden brown. You can flip the pancakes a few times if you need to. To ensure they are evenly browned.
10. Repeat with remaining batter. Keep warm in oven, while cooking other pancakes.
11. Serve warm. These taste best when served fresh from the pan and still warm. Serve with maple syrup, honey, jam or any extra toppings you'd like.

Please note:

Leftover pancakes, these banana pancakes will keep in the fridge for a few days and can be warmed in the microwave in 30second bursts until hot.

For larger crêpe-like pancakes, blend the bananas and eggs in a blender until perfectly smooth. Make slightly larger pancakes and use a very thin spatula to flip.