

# Banana Pancakes

## Ingredients

2 cups all-purpose flour  
2 tablespoons brown or white sugar  
2 teaspoons baking powder  
1 teaspoons baking soda  
1 teaspoon salt

2 bananas, mashed  
2 eggs  
1½ cups milk  
1 teaspoon vanilla

2 bananas, sliced

Butter or oil for cooking

## Mise en place! (Everything in its place)

### Directions

1. In a large bowl, mix together the dry ingredients. Make a well in the center.
2. In a medium bowl, whisk together the wet ingredients, except for the sliced bananas.
3. Add the wet ingredients to the dry mixture. Mix just until moistened. Tender pancakes are produced from not over-mixing. It is ok if there are some specks of flour visible.
4. Let the mixture sit for 15 minutes.
5. Add oil or butter to a large non-stick pan and preheat over low heat.
6. Pour or ladle about ¼ cup batter into pan for each pancake and place 3 banana slices over the top, pressing slightly.
7. Cook 2-3 minutes or until edges start to dry out and small bubbles form.
8. Turn pancakes over and cook until browned, about 2-3 minutes.
9. Repeat process with the rest of the batter. You can keep pancakes warm in a 200 degree oven until you have finished cooking all of them.
10. Serve warm with your favorite syrup.