

Banana Pancakes with Chocolate Flakes

30—40 Min

Ingredients 2 Portions

= Kotányi Produkte

100 ml	Milk
2	Eggs
120 g	Flour
1 tsp.	Baking powder
15 g	Chocolate sprinkles
1 tsp.	Butter
1 piece	Banana
1 tsp.	Cinnamon, Ground
1 tsp.	Cardamom, Ground
1 pinch	Allspice, Ground
1 pinch	Ginger, Ground
	Honey (optional)

Preparation

1. Separate the eggs. Cream the milk, egg yolk and Kotányi spices.
2. Mix the baking powder into the flour and slowly stir into the milk mixture. The mixture should be thick but still liquid — adjust the amount of flour added depending on the consistency.
3. Beat the egg whites until they form stiff peaks and slowly fold this into the mixture along with the chocolate sprinkles.
4. Melt the butter in a pan. Use a small scoop to pour the pancakes into the pan and arrange slices of banana on top.
5. Cook until golden brown on both sides. Remove from the pan and place on paper towels.
6. Serve the pancakes on a plate with honey (optional) and enjoy.