



# Banana Pancakes with Chocolate Flakes

🕒 30–40 Min   

## 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.

## 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)

