



Chocolate banana pancakes

🕒 20–25 Min   

Preparation

- 1 Mix flour, baking soda, cinnamon and salt in a bowl. In another bowl, mash the banana with a fork, then add the egg and mix with a whisk.
- 2 Mix in the milk and chocolate, and at the end gently mix in the dry ingredients. The dough will be a little lumpy.
- 3 Heat a large non-stick frying-pan over medium-high heat. Coat it with oil and, using a measuring cup or a large spoon, pour 3–4 circles of dough into the pan. Bake until bubbles appear on the surface of the pancake, 2–3 minutes, and turn.
- 4 Bake on the other side for another 1–2 minutes. Remove the baked pancakes to a tray. Repeat with the rest of the mixture. Serve with banana slices and maple syrup or honey.

Ingredients 2 Portions

♦ = Kotányi Produkte

125 g	Flour
1 tbsp	Baking soda
0.5 tsp	♦ Organic Cinnamon, Ground
0.25 tsp	Salt
1	Large ripe banana, mashed
1	Egg, large
180 ml	Milk
3 tbsp	Chocolate chips/drops
	Sliced banana, for serving

