

Chocolate banana pancakes

20–25 Min

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

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.