



BANANA PANCAKES



Ingredients

- 2 large eggs
- 1 ripe banana
- Ground cinnamon, to taste
- Fresh or frozen fruit for topping (see Tips)

Instructions

1. In a bowl, mash the banana and whisk in the eggs and cinnamon.
2. Heat a griddle over medium heat.
3. Pour batter for 2 pancakes, cook for 2–3 mins, flip, and cook for another 1–2 mins until browned.

Tips & Variations

- Top pancakes with fresh fruit like berries or sliced bananas, or add frozen berries directly to the batter on the griddle before flipping.
- For sweeter pancakes, drizzle with maple syrup or honey, or mix a little sweetener into the batter.
- Add a splash of vanilla extract or a pinch of nutmeg for extra flavour.

