

## Banana Pancakes

4 servings

- 256 g all-purpose flour
- 2 T brown sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 300 ml buttermilk
- 230 g mashed banana (from 2 to 3 very ripe bananas)
- 2 large eggs
- 43 g unsalted butter, melted and cooled slightly, plus more as needed



1. In a large bowl, whisk together the **flour, sugar, baking powder, baking soda** and **salt**.
2. In a medium bowl, whisk together the **buttermilk, banana, eggs** and **melted butter** until smooth.
3. Add the wet ingredients to the dry ingredients. Use the whisk to fold the batter together, but stop before the mixture is smooth and fully combined. The batter should be lumpy. Set the batter aside to rest.
4. Heat a medium nonstick skillet over medium.
5. Add about **1 T of butter** and let it melt and start to bubble. Working in batches, drop about a scant **¼ C per pancake** in the heated pan. Let cook until the edges are set and bubbles start to appear in the center, about 2 minutes. Flip and cook until the pancakes are set throughout, another 1 to 2 minutes.
6. Transfer to a wire rack. Wipe out the pan if the butter starts to burn, then repeat, cooking off the remaining batter and adding butter between batches as needed.