

Overnight Banana Yeast Waffles or Pancakes

Serves 8-10

- 56 g unsalted butter, melted
- 240 ml plus 2 T whole milk, warmed
- 1 tsp vanilla extract
- 260 g all-purpose flour
- 1 T packed dark brown sugar
- 4.2 g active dry yeast
- ½ tsp salt
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ⅛ tsp ground ginger
- Pinch of ground clove
- 2 large eggs, lightly beaten
- 2 T Greek yogurt
- 1½ C mashed ripe banana (about 3 large)



1. In a small bowl, whisk together the melted **butter**, **milk**, and **vanilla**. The mixture should be warm but not hot. Set aside.
2. In a large mixing bowl, whisk together the **flour**, **brown sugar**, **yeast**, **salt**, and **spices**.
3. Pour the wet ingredients into the dry, and whisk until smooth.
4. Whisk in the beaten **eggs**. Cover the bowl loosely with plastic wrap and **refrigerate for at least 12 hours, or up to 24**.
5. About **30 minutes before cooking**, take the batter out of the refrigerator to come a bit closer to room temperature. It should be doubled in size and the surface will be covered in bubbles.
6. Stir the **Greek yogurt** into the **mashed bananas**, then add this mixture to the batter.