

Banana Pancake Recipe

Those banana pancake will bring you back to a small shack restaurant in Thailand. Close your eyes, there you are.

Ingredients for 4 pancakes.

- 1 ½ cups all purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- 2 eggs
- 1 ½ – 2 cups whole milk
- 1 tablespoon sugar
- 6 tablespoons butter
- 3 to 4 bananas, peeled and sliced to ¼-inch thick
- Honey for serving

Place flour, baking powder and salt in a large bowl and sift a few times.

Beat eggs and then whisk in milk and sugar. Pour the egg mix over flour mix slowly in a stream while gently folding egg mix into flour mix – just enough to mix, not too much to make the pancake hard.

Heat an 8-inch crepe pan on medium heat. When the pan is hot, melt 1 tablespoon butter in the pan then pour in ½ cup batter. Place desired amount of banana on the top of the pancake batter.

Cook until the batter bubbles up and is cooked about 2/3 up from the bottom, about a minute and a half. Flip to cook the other side and cook until the bottom is nice and brown, about 30 to 40 seconds. Place the pancake on a serving plate and swirl honey on the top as desired.