

# Banana Pancakes

*Kitchen scrap: Ripe bananas*

Yield: 3 servings    Prep time: 10 min.    Cook time: 10 min.

## Ingredients

- 2-3 ripe bananas
- 4 eggs
- 1/2 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- Butter or cooking spray

*Adapted from Eat, Drink & Save Money - Hannah Rinaldi*

## Directions

1. Peel bananas and cut into small pieces.
2. Place pieces in a bowl and mash with a fork.
3. Add all other ingredients and whisk until well-mixed.
4. Pour batter on a lightly greased frying pan and cook pancakes on medium heat. Watch closely as they cook quickly.
5. Pancakes will be relatively thin but delicious plain or with toppings like ground cinnamon or syrup!

### Notes:

Gradually whisk in 1/4-1/2 cup of flour for more cake-like pancakes .

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*recipes*