

**BANANA PANCAKES**

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Prices accurate as at: 18/07/2017

**Ingredients**

* 200g (1 1/3 cups) self-raising flour
* 1/2 teaspoon baking powder
* 55g (1/4 cup) caster sugar
* 2 eggs
* 250g mashed banana
* 330ml (1 1/3 cups) buttermilk
* 40g butter, melted
* Olive oil spray
* **Method**

Sift the flour and baking powder into a large bowl. Stir in the sugar and make a well in the centre. Add the eggs, mashed banana, buttermilk and butter. Whisk until smooth.

Heat a large non-stick frying pan over medium-high heat. Spray pan with oil. Drop three 1/4 cupful’s of batter into pan, allowing room for spreading. Cook for 2-3 minutes or until bubbles appear on the surface. Turn and cook for 1 minute or until golden. Transfer to a plate and cover with foil to keep warm. Repeat, in three more batches, with the remaining batter.