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Banana Pancakes

- * 1 cup all-purpose flour
- * 1 tablespoon white sugar
- * 2 teaspoons baking powder
- * 1/4 teaspoon salt
- * 1 egg, beaten
- * 1 cup milk
- * 2 tablespoons vegetable oil
- * 2 ripe bananas, mashed

Combine flour, white sugar, baking powder and salt. In a separate bowl, mix together egg, milk, vegetable oil and bananas. Stir flour mixture into banana mixture; batter will be slightly lumpy. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Cook until pancakes are golden brown on both sides; serve hot.

Sweetnicks' Notes: I added about 1/4 teaspoon of cinnamon and 1/2 teaspoon of brown sugar to the batter. I also mixed everything in one bowl.