

## Banana Pancakes



### Ingredients

- 140g Self raising flour
- 2 tsp caster sugar
- 1 egg
- 175ml milk
- 2 ripe medium bananas
- 50g butter

### Utensils

- Sieve
- Large Bowl
- Small Bowl
- Wooden Spoon
- Fork
- Frying Pan
- Ladle
- Spatula

### Method

1. Sieve the flour in the large mixing bowl
2. Stir in the sugar and make a well in the centre of the mixture
3. Pour the milk and crack the egg into the small jug and whisk with your fork
4. Pour the egg mixture into the centre of the flour and sugar. Beat with a wooden spoon until smooth.
5. Leave the batter to stand.
6. In the small bowl, mash with your fork, your peeled bananas until smooth
7. Add the bananas to the batter mixture
8. Heat the frying pan to 5 heat. Then add a small knob of butter.
9. Once the butter is melted, use the ladle to pour your mixture to the pan, making 2 pancakes at a time (remember the mixture will spread).
10. Cook for 2 minutes or until bubbles appear on the surface. Then flip the pancake and cook on the other side for a further 2 minutes, until both sides are golden brown.
11. Once cooked remove the pancake to a the container you will be taking your pancakes home in.
12. Repeat from step 8 until all batter is used.