

Easy banana pancakes

By [Esther Clark](#)

Preparation and cooking time

Prep:5 mins

Cook:10 mins

Easy

Makes 12 pancakes

Turn overripe, blackened bananas into sweet and fluffy American-style pancakes. Serve with syrup and crunchy, toasted pecan nuts as a delicious brunch treat

Ingredients

- 350g [self-raising flour](#)
- 1 tsp baking powder
- 2 very ripe [bananas](#)
- 2 [medium eggs](#)
- 1 tsp [vanilla extract](#)
- 250ml [whole milk](#)
- [butter](#), for frying

To serve

- 2 just ripe [bananas](#), sliced
- [maple syrup](#) (optional)
- [pecan halves](#), toasted and roughly chopped (optional)

Method

- **STEP 1**

Sieve the flour, baking powder and a generous pinch of salt into a large bowl. In a separate mixing bowl, mash the very ripe bananas with a fork until smooth, then whisk in the eggs, vanilla extract and milk. Make a well in the centre of the dry ingredients, tip in the wet ingredients and swiftly whisk together to create a smooth, silky batter.

- **STEP 2**

Heat a little knob of butter in a large non-stick pan over a medium heat. Add 2-3 tbsp of the batter to the pan and cook for several minutes, or until small bubbles start appearing on the surface. Flip the pancake over and cook for 1-2 mins on the other side. Repeat with the remaining batter, keeping the pancakes warm in a low oven.

- **STEP 3**

Stack the pancakes on plates and top with the banana slices, a glug of sticky maple syrup and a handful of pecan nuts, if you like.

