

Whitworths

Salted Caramel & Banana Pancakes



INGREDIENTS

60g **Whitworths Mix'n'Bake Choc Salted Caramel**

2 ripe bananas, medium

1 egg, medium

2 tbsp plain flour

1 tsp baking powder


3 tbsp oil

To serve:

sliced banana

Greek yogurt

Maple syrup

 Makes 6  3 mins  3 seconds

READY...STEADY...BAKE

- ♥ Peel the banana, cut into chunks then mash with a fork or potato masher until smooth.
- ♥ Stir in the flour, baking powder, egg and **Whitworths Mix'n'Bake Choc Salted Caramel**.
- ♥ Gently heat the oil in a heavy bottomed frying pan, then spoon a sixth of the mixture into the pan (you can cook more than one at a time but don't overcrowd the pan as it makes flipping them trickier!)
- ♥ Once the pancakes are golden brown on one side, flip gently using a palette knife or spatula.
- ♥ Fry the other side until golden brown and cooked in the centre.
- ♥ Transfer to a plate then serve with slices of banana, a dollop of Greek yogurt and a drizzle of maple syrup.

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Happy Baking!