

## OUR RECIPE

# Banana Cloud Pancakes

4 pancakes

## INGREDIENTS

- 1 large banana
- 2 medium eggs, beaten
- 1 pinch baking powder  
(gluten free option available)
- 1/2 tsp of vanilla extract
- 1 tsp oil



## METHOD

1. Peel the banana and mash with a fork in a medium sized bowl.
2. Then add the eggs into the bowl, followed by the baking powder and vanilla extract. Stir together until you reach a batter consistency.
3. Heat a non-stick frying pan and brush with half the oil.
4. Use half of the batter mix and spoon two pancakes in the pan.
5. Cook for 1-2 minutes either side, then remove from the pan.
6. Use the remainder of the batter and repeat the cooking process, not forgetting to brush the non-stick pan with oil again.

**Serving Suggestion - finish with raspberries, strawberries and blueberries.**