



CARAMELISED BANANA PANCAKES

Ingredients

Pancake:

- 80g Self-raising Flour
- 140g Greek Yoghurt
- 2 Tbsp Sugar
- 2 Tbsp Melted Butter (unsalted)
- 1 Tsp Baking Powder
- 2 Medium Eggs Separated
- 2 Tsp Milk
- Pinch of Salt
- 1/2 Tsp Vanilla
- Oil/ Butter for frying

Caramelised Banana

- 2 Bananas
- 2 Tsp Castor Sugar
- 2 Tsp Butter

Prep Time

- Prep: 5 minutes
- Cooking : 15-20 minutes
- Total: 20-25 minutes

Preparation- serves 3

1. Separate the eggs into 2 bowls.
2. In the bowl with the yolks, add the milk, melted butter, vanilla and greek yoghurt, until combined.
3. To that sieve and whisk in the flour, baking powder, salt and sugar.
4. Then whip the egg whites to soft peak.
5. Then add 1/3 of the whipped egg whites to the base mixture and fold in, add in the other 1/3 and fold and the last 1/3 and fold in until there are little to no streaks.
6. Add a little butter or oil to a pan and spoon the pancake mix in the pan.
7. Cover with a lid for 1-2 minutes cooking over medium heat.
8. Flip the pancakes and cook on the other side with the lid covering for 1 minute. Repeat until the mixture is finished.
9. To the pan add sugar and butter on medium heat.
10. Slice the bananas and add to the pan when the butter is melted, fry until golden on both sides.
11. serve!