

Mini Banana Pancakes

Ingredients

3/4 cups all-purpose flour
1/4 tsp salt
1 tsp baking powder
1 tsp baking soda
1 tbsp sugar
3/4 cup milk
1/2 tsp vinegar
1 egg
1/8 tsp vanilla extract
1/2 tbsp butter, softened (7 g)
1 banana

Instructions

1. In a bowl mix the flour, salt, baking powder, baking soda and sugar.
2. In a liquid measuring cup mix the milk and vinegar to create buttermilk.
3. In a separate bowl mix the egg, vanilla extract, soft butter, and buttermilk until well combined.
4. Pour the wet ingredients into the dry and use a spoon to combine. Do not over mix.
5. Cut the banana into thin coins about 1/2-inch thick.
6. Spray a frying pan with vegetable oil.
7. Dip the banana slices in the pancake batter and drip off any excess batter.
8. Place the coated banana slice in the pan and over medium heat cook until golden brown on both sides.
9. Repeat with all banana slices and serve!