

Mini Banana Pancakes

Course: **Snacks**

Servings	Prep time	Cooking time	Total time
2-3 (~20 pancakes) servings	10 minutes	10 minutes	20 minutes

Ingredients

For the Pancakes:

- 1 egg
- 5 g (1 tsp) baking powder
- 2 tbsp sugar
- 2 tbsp oil or melted butter
- 160 g (1 ¼ cups) spelt flour
- 180 g (¾ cup) milk
- 2 bananas

For Serving:

- Fresh berries
- Maple syrup (optional)

Directions

Step 1: Prepare the Batter

- 1 In a mixing bowl, crack the egg and whisk it until light and frothy.
- 2 Add the sugar and whisk again until combined.
- 3 Pour in the oil or melted butter, followed by the milk. Stir until the mixture is smooth.
- 4 Gradually sift in the flour and baking powder. Fold the dry ingredients into the wet ingredients using a spatula or whisk. Be careful not to overmix—just stir until you have a smooth batter.

Step 2: Slice the Bananas

- 5 Peel the bananas and slice them into ½-inch thick rounds. Keep the slices uniform in thickness to ensure even cooking.

Step 3: Dip the Bananas

- 6 Heat a non-stick skillet or griddle over medium heat. Lightly grease with a bit of oil or butter.

- 7 Dip each banana slice into the pancake batter, ensuring it's fully coated. Use a fork or skewer to transfer the coated banana slice to the skillet.

Step 4: Cook the Pancakes

- 8 Cook the banana pancakes for about 1–2 minutes on each side, or until golden brown. Use a spatula to carefully flip them. The pancakes should be firm and slightly puffed up when done.

Step 5: Serve

- 9 Transfer the mini banana pancakes to a serving plate. Top with fresh berries and drizzle with maple syrup if desired. Serve warm and enjoy!