

# Banana Pancakes

Recipe courtesy of *Company's Coming*

momlogic.com

## Ingredients:

- 1 1/4 cups pancake mix
- 1 large egg
- 1 cup banana milk
- 2 tablespoons peanut butter
- 1 tablespoon cooking oil
- 2 medium bananas (sliced)

## Directions:

1. Put the pancake mix into a large bowl. Dig a hole in the pancake mix with a mixing spoon.
2. Break the egg into a small bowl. Beat with a fork until the egg is bubbly on top. Add the milk and peanut butter. Stir well. Pour into the hole of the pancake mix. Stir just until the pancake mix is moistened. The batter will be lumpy.
3. Heat 1 teaspoon of the cooking oil in the frying pan on medium-low for 3 minutes. Measure the batter into the pan, using about 1/4 cup for each pancake. Cook for about 3 minutes until bubbles form on top and the edges of the pancakes appear dry. Use the lifter to turn the pancakes over. Cook for another 2 to 3 minutes until the bottoms are golden. Use the lifter to check. Remove the pancakes to the serving plate. Cover with foil to keep warm. Repeat with the remaining batter, heating more cooking oil in the pan before each batch (if necessary) so the pancakes won't stick. Makes 8 pancakes.
4. Top the pancakes with banana slices.