

BANANA MINI PANCAKE

Ingredients

2 cups flour
2 tsp baking powder
2 tbs sugar
½ tsp MA'S Cinnamon Powder
1 ½ cups milk
1 egg
2 tsp vanilla extract
35g butter, melted
butter, to serve
1 banana, mashed
1 tbs oil

Decorations

New Beginnings Choco Peanut Butter
Extra bananas for decoration



Preparation time
10 min.



Cook time
10 min.



Serves
4 Persons

JUNIOR FOODIES

by **MA'S KITCHEN**

Parental guidance required for use of
the oven and knives

1



Whisk flour, sugar, cinnamon, baking powder and the salt in a medium bowl.

2



In a separate bowl add melted butter, room temperature milk, vanilla, egg and mashed banana.

3



Make a well in the middle of the flour bowl and pour in the milk mixture. Use a fork to mix the ingredients until just combined, don't overmix or the pancakes will not be fluffy.

4



Heat oil in a pan, once hot, place a tablespoon-sized amount of mixture into the pan.

5



Once the pancakes begin to have small bubbles in the middle of the pancake, flip and cook until complete.

6



Spread with New Beginnings Choco Peanut Butter and slices of banana and serve.



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