



2-INGREDIENT PANCAKES

These banana-egg 'pancakes' are ridiculously simple and tasty. What's not to love?



Equipment:

Blender, skillet

Makes:

4-6 small pancakes

INGREDIENTS:

- 2 large eggs
- 1 large medium-ripe* banana (Note: If eggs are small, use ½ banana instead)
- Butter for greasing pan (or coconut oil for dairy-free option)

**Note: While green bananas contain more starch, resulting in a firmer texture similar to traditional pancakes, ripe bananas offer a sweeter taste. Opting for a medium-ripe banana strikes a balance between taste and texture.*

DIRECTIONS

1. Using a high-speed blender, blend the banana and eggs until thoroughly combined without any lumps.
2. Heat the skillet on medium-high and grease with butter. When a drop of water sizzles in the pan, your pan is ready.
3. Pour small amounts of batter into the hot pan to form small circular pancakes. If they are too large, it will be harder to flip them onto the other side. They are ready to be flipped when small bubbles appear on the outer edges.
4. Serve immediately as a naturally sweet breakfast, snack or dessert.