

Blender Banana Pancakes



Serves Four

Ingredients

- 1 cup milk
- 2 very ripe bananas
- 1 egg
- 2 tablespoons canola oil
- 1 cup flour
- 2 teaspoons baking powder
- 1 teaspoon sugar
- Couple pinches of Kosher salt
- Oil for the pan
- 1 banana, sliced for serving
- Pure maple syrup for serving

Steps

1. In a blender pulse together the bananas, milk, egg and oil (lumps are ok). Add the flour, baking powder, sugar and salt. Pulse again until mixture is incorporated but be careful not to over-blend. *You may have to scrape down the sides of the blender in between pulses to ensure flour is getting absorbed. Let mixture rest for 10 minutes.
2. Heat a large skillet and brush or spray with oil (or non-stick spray) on medium-high heat. Once skillet is hot pour batter (I use a $\frac{1}{3}$ measuring cup) onto the pan. Cook until large bubbles start to form. Carefully flip. Once bottom side is golden brown, remove pancake to a serving platter. You may want to keep these warm in the oven while you are finishing the other pancakes.
3. Once you're ready to eat, serve these pancakes with sliced bananas and syrup. Yum!