

Banana Pancakes

With the creamy texture and delicious flavor of bananas, these pancakes are stunningly good. You will be seriously popular if you feed these to your family or friends. Another plus: This is a great way to get rid of mushy bananas that doesn't involve making banana bread. **SERVES 4, MAKES 10 TO 15 PANCAKES**

- 2 cups all-purpose flour
- ¼ cup brown sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 bananas
- 2 eggs
- ½ cups milk
- 1 teaspoon vanilla extract
- butter, for cooking and serving syrup, for serving

- 1 Preheat the oven on its lowest setting.
- 2 Combine the flour, brown sugar, baking powder, baking soda, and salt in a medium-size bowl. Mix thoroughly with a spoon.
- 3 In another medium bowl, mash 2 of the bananas with a fork. Add the eggs, milk, and vanilla, and mix well to combine.
- 4 Add the dry mixture to the bananas, stirring with a spoon until everything just comes together. Tender pancakes come from not overmixing the batter. If there are still a few pockets of flour, don't worry about it.
- 5 Let the mixture sit for 10 to 15 minutes. Meanwhile, slice the 2 remaining bananas.
- 6 Place a nonstick or cast-iron skillet or griddle over medium heat. Once it's hot, melt a small amount of butter, about ½ teaspoon, in the skillet and ladle some pancake batter into the center of the pan.
- 7 As soon as the batter is in the pan, place 3 to 4 banana slices atop the uncooked side of the pancake. Once the edges of the pancake start to dry up and you can see the middle start to bubble, flip the pancake over. Cook until it is browned on both sides, about 30 seconds to 1 minute per side.
- 8 Stack the finished pancake on a plate in the warm oven and repeat Steps 6 and 7 until you run out of batter. Serve hot, with butter and syrup.

IF YOU'RE IN A HURRY, use a larger skillet or griddle and cook a few pancakes at a time. Making batches of three or four is much faster than one pancake at a time!