



Peanut Butter and Banana Pancakes

Ingredients

Pancakes

125g all-purpose flour
2 tablespoons sugar
3 teaspoons baking powder
¼ teaspoon salt
100g creamy peanut butter
2 large eggs, room temperature
125ml milk
125g mashed ripe bananas

Peanut Butter Drizzle

20g butter
80g peanut butter
1tbsp runny honey

To Serve

100g banana
100g strawberries
Squirty cream
Chocolate sauce

Method - Pancakes

In a large bowl, whisk flour, sugar, baking powder and salt.

Place peanut butter in another bowl. Whisk in eggs and milk and add to dry ingredient and mix well before adding the mashed bananas.

Heat a splash of sunflower oil and a small knob of butter in a non-stick frying pan until foaming. Add 2 tbsp of batter to make small pancakes, making sure there's space between each. Cook until bubbles start to form on the surface, then flip and cook on the other side.

Keep the pancakes warm on a plate in the oven, loosely covered with foil, while you cook the rest.

Method - Drizzle

Meanwhile, make the peanut butter drizzle. Put the butter, peanut butter and honey into small pan and melt gently over a low heat, stirring occasionally, for 2-3 minutes or until smooth.

Drizzle the sauce over the pancakes, top with the fruit, cream, chocolate sauce and serve immediately.