

Banana Bread Pancakes

Ingredients

- 2 medium firm-ripe bananas, peeled, sliced
- 1 tbsp granulated sugar
- 2 cups Buttermilk Complete Mix
- 1 cup water
- 1 cup mashed very ripe bananas (about 2 medium bananas)
- 1 tsp ground cinnamon
- 1 cup Original Syrup, warmed
- 1/2 cup coarsely chopped pecans, toasted if desired

How to make it

1. Combine sliced bananas and sugar in small bowl; set aside.
2. For pancakes, combine pancake mix, water, mashed bananas and cinnamon in medium bowl; stir with wire whisk until large lumps disappear.
3. For each pancake, pour scant 1/4 cup batter onto hot lightly greased griddle; top with 3 to 4 banana slices.
4. Turn when pancakes bubble and bottoms are golden brown.
5. Serve topped with warm Pearl Milling Company™ Syrup and pecans.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	16

Made with



Buttermilk Complete Mix