

Banana Pancakes with Maple Butter

Ingredients

Maple Butter:

- 1/2 cup butter or margarine, softened
- 1/3 cup Original Syrup
- 1/4 tsp ground cinnamon

Pancakes:

- 1 cup Original Complete Mix
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1 cup 2% milk
- 1/2 cup ripe bananas, mashed (about 1 medium)
- 1 egg, slightly beaten
- 1 tbsp vegetable oil

How to make it

1. For maple butter, add butter to mixer bowl: beat at high speed until light and fluffy. Gradually add the syrup and cinnamon, mixing on low speed until well combined. Set aside.
2. For pancakes, combine pancake mix, cinnamon and nutmeg in medium bowl. Combine milk, bananas and egg in small bowl with wire whisk; add to dry mixture. Stir just until well combined.
3. Proceed as package directs. Serve with Maple Butter.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	12

Made with



Original Syrup