Banana Pancakes

Ingredients:

3 cups S.R flour

½ teaspoon cinnamon

¾ cup castor sugar

3 eggs

2 cups milk

3 Banana's

75g unsalted butter, melted

Extra butter for frying

Equipment:

Large knife

Sifter

2 x Large bowls

Medium bowl

Measuring spoons

Measuring cups

Scales

Large frying pan

Desert spoon

Spatula

Tray

Method:

- **1.** Sift dry ingredients.
- 2. Beat eggs and sugar.
- 3. Peel and Mash Banana's
- 4. Melt butter. Combine butter milk, bananas and egg in a large bowl. Stir in dry ingredients.
- Grease a large frying pan with extra butter and heat over medium heat.
- 6. Drop a dessert spoon of mixture onto the hot greased pan. Cook until bubbles appear in the pancakes surface.
- 7. Using a spatula flip pancake and cook the other sided until lightly browned. Place cooked Pancake on a tray to cool.