

BANANA PANCAKES

TO MAKE ABOUT 20 SMALL PANCAKES, YOU WILL NEED:

2 SMALL RIPE BANANAS

2 EGGS

A DECENT SPLASH OF FLAVOURLESS OIL (E.G. SUNFLOWER OIL)

240ML (OR A MUGFUL) OF MILK

A TINY SPLASH OF VANILLA EXTRACT

3TSP BAKING POWDER

200G PLAIN FLOUR

A PINCH OF SALT.

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METHOD

Crack the eggs into a jug and mash in the peeled bananas using a fork. Stir in the oil, milk and vanilla, then add the rest of the ingredients, whisking with the fork until everything is combined.

In a non-stick frying pan over a medium heat, add a splash of oil, then pour a little mixture into several splodges in the pan. I have a massive frying pan so can do about four or six at a time depending on how cack-handed I am being, but there are no hard and fast rules.

You'll see bubbles forming on the top of each after a minute or so, and you need to flip them after a couple of minutes when the bottom is golden brown. Remove each pancake from the pan when the other side is also golden.

That's it. You can pop them in a low oven to keep warm if you want to bring a triumphant plateful to the table, or just eat them as they come out of the pan. I like them with berries and yogurt, but you could try bacon and maple syrup, hazelnut spread and ice cream, jam... whatever takes your fancy.

If you want to make the batter ahead of time, do so but leave out the baking powder. Store in the fridge until you want to cook, and whisk in the baking powder at the last minute.

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