

Banana Scotch-Style Pancakes



Ingredients (makes 8)

- 150g plain flour
- 2 teaspoons Baking Powder
- Pinch of salt
- 300ml non-dairy milk
- 2 ripe bananas
- 1 teaspoon vanilla extract
- Olive oil for cooking

For Toppings:

- Sliced banana
- Strawberry and blueberry OR fakon (vegan bacon)
- Grated Dark Chocolate
- Maple Syrup

Method

1. Turn on the mini pancake maker to be heating up.
2. Sift the flour into a mixing bowl and add the baking powder and salt.
3. Mix the banana, milk and vanilla essence in a blender until smooth.
4. Add the banana and milk mixture to the flour.
5. When the mini pancake maker is up to temperature, spray with olive oil then pour the pancake batter into the 4 mini trays.
6. Bake per the instructions, turning the pancakes over half way through cooking.
7. Top with maple syrup, sliced banana and grated chocolate, then add either fresh fruit or vegan bacon.