



**READY TO COOK**  
BY HARRIS FARM

# VANILLA YOGHURT & BANANA PANCAKES



PREP  
**15 min**



COOK  
**15 min**



SERVES  
**4**

## INGREDIENTS:

- > 1 Cup Vanilla Yoghurt
- > 6 Large Eggs
- > 1½ Cup Self-Raising Flour
- > 6 Bananas
- > 4 Tbsp Maple Syrup
- > ½ Cup Almond Flakes
- > 4 Tbsp Sugar
- > 80g Butter

# METHOD - GET COOKING!



1

**Preheat the oven** to 180°C.

**Place the almond flakes** on a lined **baking tray** and **cook** for 6 minutes **until golden**. **Remove** from oven and **set aside**.

2

**In a mixing bowl, combine** the **vanilla yoghurt, eggs** and **sugar**. Then **add the flour, mix well** and **set aside**.

3

**Peel the bananas** and **cut lengthways** down the middle. **Place banana halves in** a large hot **frying pan** on medium-high heat. **Add** ½ Tbsp of **butter** and 2 Tbsp of **maple syrup** to the pan. **Cook** for 2-3 minutes then **flip**, making sure they are golden brown and sticky. **Remove** from the pan and **set aside**.

**Add** another ½ Tbsp of **butter** and 2 Tbsp of **maple syrup** to the pan and **cook** the **remaining banana**. **Set aside** and **keep warm**.

4

**In a separate frying pan** on medium-high heat, **melt** 1 tsp of **butter**. **Pour** approximately ¼ cup of **pancake batter** to make one pancake. **Cook** for 2 minutes and **carefully flip** to **cook further** for another 2 minutes. **Repeat** until the **mixture is finished**.

**Serve** pancakes **with fresh yoghurt, maple glazed bananas, extra maple syrup** and **toasted almond flakes**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

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