

Chocolate Peanut Butter Banana Pancakes

Ready in 30 Mins



Ingredients

Dry Ingredients

1 ½ cups flour (50% ref flour + 50% whole wheat flour)

2 tablespoons baking powder

2 tablespoons khandsari (raw sugar)

½ teaspoon salt

Wet Ingredients

1 ¼ cups milk

1 ripe banana, mashed

⅓ cup smooth chocolate peanut butter

1 egg

1 tablespoon ref oil

1 teaspoon vanilla extract

Method

Step 1

Preheat a griddle to medium heat.

Step 2

Whisk flour, baking powder, sugar, and salt together in a mixing bowl. Combine milk, banana, peanut butter, egg, canola oil, and vanilla extract in a separate bowl; pour into the flour mixture and whisk together until thoroughly mixed.

Step 3

Ladle batter in ¼ cup portions onto hot griddle. Cook until tiny air bubbles form on top, 2 to 5 minutes; flip and continue cooking until the bottoms are browned, 2 to 3 minutes. Repeat with remaining batter. Keep finished pancakes warm.