Three Ingredient Banana Pancakes



Ingredients:

- 1 medium banana, ripe
- 2 eggs
- 1/8 teaspoon baking powder
- May add cinnamon and nutmeg to enhance flavor.

Directions:

- 1. Heat a griddle over medium heat.
- 2. Peel and mash the banana until smooth with few small lumps.
- 3. Mix in the baking powder.
- 4. In a separate bowl, whisk the eggs until the white and yolks are combined.
- 5. Add the eggs to the banana mixture. The mixture will be somewhat runny.
- 6. Grease the griddle and drop 2 tablespoons of batter per pancake onto the hot griddle.
- 7. Cook for about one minute. Carefully flip the pancake when the edges are set and the center is slightly set.
- 8. Cook about one more minute or as needed.

Makes 2 servings.

