

Choco Fever Dream

Brown Sugar Banana Pancakes – Easy Breakfast Treat

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] ¼ teaspoon salt
- [ ] ¼ cup packed brown sugar
- [ ] 1 large ripe banana, mashed
- [ ] 1 cup buttermilk
- [ ] 1 egg
- [ ] 2 tablespoons melted unsalted butter

Optional Topping

- [ ] Maple syrup
- [ ] Fresh berries
- [ ] Powdered sugar

Instructions

1. In a bowl whisk together flour, baking powder, salt, and brown sugar; set aside.
2. In another bowl combine mashed banana, buttermilk, egg, and melted butter; stir until smooth.
3. Pour wet mixture into dry ingredients; fold gently, leaving a few lumps. Let the batter rest for 3 minutes.
4. Heat a non-stick skillet over medium-low, melt a small pat of butter, then ladle ¼ cup batter per pancake; cook until bubbles form, flip, and cook another 1-2 minutes until golden.
5. Serve stacked, drizzle with maple syrup, and enjoy the warm, caramel-banana fragrance.

Nutrition per serving

320 kcal	8 g	48 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash more milk.
- For extra caramel notes, sprinkle a pinch of brown sugar onto each pancake before flipping.
- Try adding a dash of cinnamon for a subtle spice.