



## JERNEJ KITCHEN

# BANANA CHOCOLATE CHIP PANCAKES

*This Banana Chocolate Chip Pancakes recipe is made in 20 minutes. The pancakes are soft, delicious, easily prepared, and healthy(ish).*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	20	MINUTES

### BANANA CHOCOLATE CHIP PANCAKES

- 140 g (1 cup) whole wheat flour
- 40 g (1/4 cup) all-purpose flour
- 15 g (1 tbsp) baking powder
- 15 g (1 tbsp) brown sugar
- 2 medium eggs
- 1 large ripe banana
- 350 g (1 1/3 cup) milk
- 60 g (1/2 stick) unsalted butter (+ for cooking)
- 80 g (1/2 cup) chocolate chips

### TOOLS AND EQUIPEMENT

- large bowl
- medium bowl
- rubber spatula
- large non-stick pan

### MAKE THE PANCAKES BATTER

In a large bowl, stir to combine the whole wheat flour, all-purpose flour, baking powder, brown sugar, and a pinch of salt. Melt the butter and set aside to cool. In a separate bowl, whisk together the eggs, milk, and mashed banana. Stir to combine, then incorporate the melted butter.

### ADD THE CHOCOLATE CHIP

Pour the egg mixture into the flour mixture, add the chocolate chips and stir with a rubber spatula until just combined. Don't overwork the batter. Set aside for 5 minutes.

### MAKE THE PANCAKES

Place a large non-stick pan over medium heat. Add 1/2 tsp of butter and let it melt, then drop about 2 - 3 tbsp (or 1/4 cup) of batter into the hot pan. Repeat the process with the rest of the batter working in batches, making sure you don't overcrowd the space. Cook the pancakes for about 2 minutes, or until the bubbles appear on top, on medium heat, then flip the pancakes and cook for another 30 seconds or until golden brown.

### SERVE

Divide the pancakes between four plates and serve as soon as possible. Top them with sliced bananas or other fruits, maple syrup, and coconut chips.