



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.