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a nut-free cooking blog

Banana Chocolate Chip Pancakes

Yield: 25-30 pancakes (about 4-inches in diameter)

3 cups flour
1/3 cup sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
2 cups milk
6 tbsp. butter, melted
2 eggs
2 bananas, mashed
1 cup semi-sweet chocolate chips

additional bananas, for serving
maple syrup, for serving



1. Whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together the milk, melted butter, eggs, and mashed banana.
3. Combine the wet and dry ingredients together in several additions, whisking out any large lumps. Stir in the chocolate chips.
4. Cook on a lightly greased griddle over medium-low heat. Once bubbles form on the surface (after about 4 minutes), flip the pancakes. Heat until cooked through, about another 2 minutes. Serve topped with sliced bananas and drizzled with maple syrup. Enjoy!