

lemon & vanilla banana pancakes

with simply creative chef rob scott

ingredients

makes 12 pancakes

1 ½ cup flour	¾ cup + 1 tbsp milk
3 tbsp sugar	3 large eggs
2 tsp baking powder	1 tsp vanilla extract
1 ½ tsp kosher salt	1 tsp lemon zest, grated
½ cup sour cream	unsalted butter
2 ripe bananas, diced + extra for serving	

directions

1. Stir together, flour, sugar, baking powder, and salt in a separate bowl.
2. Whisk together sour cream, milk, eggs, vanilla and lemon zest.
3. Add wet ingredients to dry only until combined.
4. Melt 1 tbsp of butter in skillet over medium heat until it bubbles
5. Ladle pancakes on to skillet, place 1 tbsp diced banana on each pancake.
6. Cook for 2 or 3 minutes or until underside is nicely browned, flip the pancake and cook until browned
7. Wipe out pan with paper towel, add more butter to the pan and repeat until all batter is used.
8. Serve with sliced bananas and pure maple syrup.