

DINNERLY



Chocolate Chip Banana Pancakes with Maple Syrup



20-30min



2 Servings

Ain't no party like a pancake party 'cuz a pancake party don't stop! We've got you covered!

WHAT WE SEND

- ½ oz freeze dried bananas
- 3 (2½ oz) biscuit mix ^{1,2,3,4}
- 3 oz chocolate chips ^{2,3}
- 1 oz maple syrup

WHAT YOU NEED

- sugar
- 1 large egg ¹
- milk or water
- neutral oil

TOOLS

- rolling pin or heavy skillet (for crushing bananas)
- large nonstick skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 41g, Carbs 109g, Protein 11g



1. Crush bananas

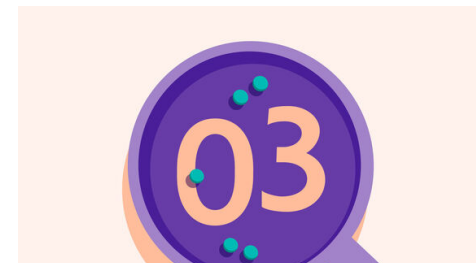
Crush **bananas** in packet with a rolling pin or heavy skillet until powdery.

Alternatively, transfer **bananas** to a blender and pulse into a powder (it's okay if some large pieces remain).



2. Mix dry ingredients

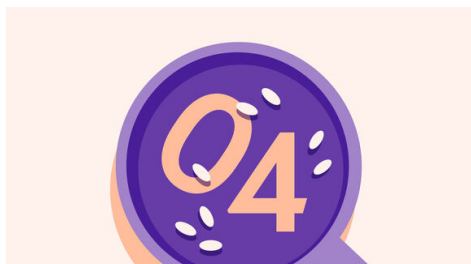
In a medium bowl, whisk together **biscuit mix**, **crushed banana**, and **1 tablespoon sugar**.



3. Mix batter

In a separate medium bowl, whisk together **1 large egg** and **¾ cup milk or water**.

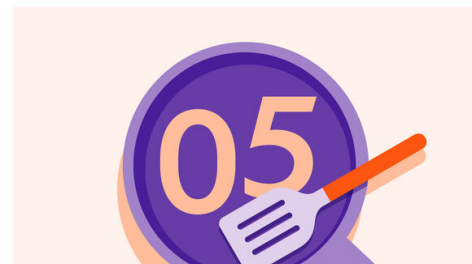
Add **wet mixture** to **dry mixture** and fold with a spatula until nearly combined. Add **chocolate chips** and fold until just combined and no dry flour remains (batter will be lumpy).



4. Cook pancakes

Heat **½ teaspoon oil** in a large nonstick skillet over medium until shimmering. Using paper towels, carefully wipe out **oil**, leaving thin film on bottom and sides of skillet.

Add about **¼ cupfuls of batter** at a time to preheated skillet (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side.



5. Serve

Serve **pancakes** with **maple syrup**. Enjoy!



6. Something to smile about

If you're feeling fancy, keep a handful of the chocolate chips out of the batter and arrange them in fun patterns or shapes once the pancakes are in the pan. Smiley faces and hearts are a few of our favorites!