

Fast and Easy Banana Pancakes

with a special topping

(We will be posting a make-it yourself dry mix in the future)

Ingredients

1 cup of your favorite pancake mix made into a batter 1 banana

Pancake variation number 1:

1/3 cup of walnuts or pecans
1 small box raisins

Pancake variation number 2: 1 apple, slice out centers, set aside ends

Instructions

Add $\frac{1}{3}$ cup of mashed banana to pancake batter and mix well. Let sit for 5 minutes, then stir again. Pour out several pancakes in a pan.

Instructions for pancake variation number 1 (Flower)

Slice the walnuts or pecans lengthwise. Each half will make two pieces. When the pancake has bubbles in it place the 4 slivers of nuts so they resemble a flower. When the bubbles disappear, flip the pancakes. Let cook and then flip the pancakes over and as a finishing touch, place one raisin in the middle. So easy to make!

Instructions for pancake variation number 2 (Apple)

Slice the apple in half, removing seeds and the tough middle portion. When the pancake has bubbles in it, place the 2 pieces facing each other so they look like two halves touching. When the bubbles disappear flip the pancakes, cook and then flip the pancakes over to show how great they look.

Delicious, beautiful, and healthy to eat!



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