



BANANA PANCAKES WITH PECAN NUTS AND RASPBERRIES

INGREDIENTS

- 2 ripe bananas
- 4 eggs
- 1 teaspoon of cinnamon/ cardamom powder
- 1 teaspoon of baking powder
- 3 tablespoons (rice) oil
- 60 grams unsalted pecan nuts
- A couple of raspberries
- Blender

DIRECTIONS

Slice the bananas in pieces and put together with the eggs, the cinnamon/ cardamom powder and baking powder in a high bowl.

Smash with the blender till a smooth mixture.

Heat the oil in a frying pan and put 2 portions of batter of Ø 8 cm. in it.

Fry the pancakes in ca. 5 minutes golden and done. Turn halfway.

Keep warm on a plate under tin foil or a lid. Fry 6 pancakes more like this.

Chop the pecan nuts rough and sprinkle over the pancakes. Garnish with some raspberries.

BREAKFAST - / LUNCH DISH

8 PIECES

25 MINUTES

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