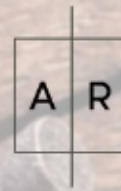


Andro's Chunky Monkey Pancakes



ANDRO'S
ROSTILJ

6-8 Pancakes

Prep: 10 mins

Cook: 20 mins

Difficulty: 1 of 5

Supplies: 2 large/medium sized mixing bowls, skillet or griddle, whisk, spatula

Best served with lots of love

Ingredients

- 1 cup all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{3}{4}$ cup skim milk
- 3 tablespoons melted butter
- 2 eggs
- 1 tablespoon white sugar
- 1 teaspoon vanilla extract
- 1 large banana, diced
- $\frac{1}{2}$ cup mini chocolate chips/chunks

Directions

1. Combine flour, baking powder, baking soda, and salt in a large bowl, then set bowl aside.
2. In a separate bowl, whisk together the skim milk, melted butter, eggs, sugar, and vanilla.
3. Make a well in the center of the dry ingredients and stir in the wet ingredients, being careful not to over mix the batter. Gently fold in the banana and the chocolate chips.
4. Heat a large skillet over medium heat, and coat with cooking spray. Pour $\frac{1}{4}$ cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.
5. Top pancakes with whipped cream or syrup for a decadent treat, or enjoy plain as well!