**Banana Chocolate Chip Pancakes**

**1 Recipe/Unit**

**Ingredients:**

125 mL flour

![C:\Documents and Settings\hp18203\Local Settings\Temporary Internet Files\Content.IE5\8D17B2VI\MC900417430[1].wmf]()5 mL sugar

5 mL baking powder

pinch of salt

½ egg, beaten

125 mL milk

15 mL oil

1 ripe banana, mashed

50 mL chocolate chips

Syrup (optional)

**Directions:**

1. Preheat oven to 150°F.
2. In a large bowl, measure and sift all dry ingredients together. Make a well in the center.
3. In a medium bowl, mix together egg, milk, oil and mashed banana.
4. Add banana mixture to the dry ingredients and mix only until combined. Batter will be slightly lumpy.
5. Add chocolate chips and stir to combine.
6. Heat a lightly oiled frying pan over medium heat.
7. Pour approximately 50 mL of batter for each pancake. Cook for 1-2 minutes until the bubbles on the surface of the pancakes start to pop.
8. Flip over and cook until golden brown. Pancakes should be thin with an even shape.
9. Store cooked pancakes on a baking sheet in the oven set at 150°F. Take out when ready to eat.
10. Serve.