

Funky Monkey Pancakes

Ingredients

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 1/2 cups mashed banana
1/4 cup sugar
2 eggs
1/2 cup sour cream
1/2 cup peanut butter
2 Tablespoons vegetable oil
2 teaspoon vanilla extract
1 cup milk
2/3 cup mini semi sweet chocolate chips

In a medium bowl, whisk together flour, baking powder and salt.

In a large bowl, whisk together banana, sugar, eggs, vanilla, sour cream, peanut butter and oil until fully incorporated.

Alternating, add flour mixture and milk to banana mixture, stirring until just combine, taking care not to overmix. Mixture will be lumpy.

Fold in chocolate chips.

Heat a non-stick skillet over medium-high heat, or an electric skillet to 325 degrees F. In batches, pour about 1/4 cup of batter onto skillet for each pancake. Allow to cook for 2-3 minutes until edges are set and top begins to bubble.

Carefully flip and cook for another minute or so until set and gently golden.

Transfer cooked pancakes to a 200 degree F oven to keep warm until the rest of the pancakes are complete.

Serve warm with sliced bananas and more chocolate chips.

Makes 24 pancakes.

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