



PREP TIME

**30**  
minutes

TOTAL TIME

**30**  
minutes

SERVINGS

**4**

# BANANA BREAD PANCAKES

Make these banana bread pancakes for breakfast to use up your overripe bananas. Cook them in butter for crispy edges and top them with plenty of Mrs. Butterworth's® Syrup and Reddi-wip® for a school day morning treat!



## Ingredients

- 1-1/4 cups all-purpose flour
- 1/4 cup firmly packed brown sugar
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 2 overripe bananas
- 1 cup milk
- 1 egg
- PAM® Original No-Stick Cooking Spray**
- 4 tablespoons butter
- sliced bananas and chopped pecans (optional)
- Mrs. Butterworth's® Original Syrup**
- Reddi-wip® Original Dairy Whipped Topping**

## Directions

- 1.** Whisk together flour, brown sugar, baking powder, baking soda, cinnamon, nutmeg, and salt in a medium bowl. In another bowl, mash the overripe bananas and whisk in milk and egg. Add dry ingredients to wet and stir just until combined.
- 2.** Spray a 12-inch skillet with **PAM® Original No-Stick Cooking Spray** and heat over medium heat until hot. Add 1 tablespoon butter to the pan and pour about 1/4 cup of batter into the pan for each pancake, cooking three at a time. Cook 2 to 3 minutes until each pancake bubbles at the side. Flip and cook until golden brown on both sides. Remove banana bread pancakes from pan and keep warm.
- 3.** Repeat with remaining pancake batter, adding 1 tablespoon butter to the pan with each batch. Serve banana bread pancakes with fresh sliced bananas and pecans, if desired, and top with **Mrs. Butterworth's® Original Syrup** and **Reddi-wip® Original Dairy Whipped Topping**.