

Banana Pancakes with Berries

<p>Equipment:</p> <p>Medium saucepan Measuring cups and spoons Small bowls Large bowl Two large frypans Spatulas</p>	<p>Ingredients:</p> <p>6 ripe mashed bananas 1 and ½ tsp of cinnamon 1 and ½ tsp of vanilla essence 6 cups self-raising flour 6 cups soy milk, plus extra to adjust consistency if needed Vegetable oil to fry Maple syrup to serve Icing sugar to serve Mint leaves to serve <u>Berry Compote</u> 500 g frozen berries</p>
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What to do:

1. To make the compote, place the frozen berries into a saucepan and cook over low heat until heated through and softened. Simple!
2. For the pancakes, combine the mashed banana, cinnamon, vanilla and flour in a large bowl. Pour in the soy milk, mixing thoroughly and adding extra if required until the batter is thin enough to ladle.
3. In the oiled frying pan (or flat hotplate) on medium heat, cook ladlesful of batter until bubbles appear on the surface, then flip over. Remove when lightly browned on both sides.
4. Stack pancakes on serving plates and top with berry compote and a swirl of maple syrup. Dust with icing sugar, garnish with mint leaves and serve.