lemon & vanilla banana pancakes with simply creative chef rob scott

ingredients makes 12 pancakes

1½ cup flour3 tbsp sugar2 tsp baking powder1½ tsp kosher salt½ cup sour cream

3/4 cup + 1 tbsp milk
3 large eggs
1 tsp vanilla extract
1 tsp lemon zest, grated
unsalted butter

2 ripe bananas, diced + extra for serving

directions

- 1. Stir together, flour, sugar, baking powder, and salt in a separate bowl.
- 2. Whisk together sour cream, milk, eggs, vanilla and lemon zest.
- 3. Add wet ingredients to dry only until combined.
- 4. Melt 1 tbsp of butter in skillet over medium heat until it bubbles
- 5. Ladle pancakes on to skillet, place 1 tbsp diced banana on each pancake.
- 6. Cook for 2 or 3 minutes or until underside is nicely browned, flip the pancake and cook until browned
- 7. Wipe out pan with paper towel, add more butter to the pan and repeat until all batter is used.
- 8. Serve with sliced bananas and pure maple syrup.