THE J.M. SMUCKER Co

Banana Pancakes with Maple Crème

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	4	N/A

Ingredients

- **Maple Crème:**
- 1 cup (250 mL) pure maple syrup
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk
- **Banana Pancakes:**
- 1 egg, beaten
- 1 can (354 mL) **Carnation®** Evaporated Milk, any type
- 1/4 cup (50 mL) butter, melted
- 1/3 cup (75 mL) maple syrup
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Brodie®** Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- butter for cooking
- 2 bananas, sliced
- additional banana slices, toasted walnuts, berries, optional

Directions

Step 2:

Bring maple syrup and condensed milk to a boil in medium saucepan over medium heat, stirring constantly. Reduce to simmer and cook 2-3 minutes or until mixture begins to thicken. Remove from heat. Serve warm.

Step 4:

Combine first 5 ingredients in medium mixing bowl. Mix in flour until incorporated. Heat butter in large frying pan over medium heat. Drop batter into hot pan by 1/3 cup (75 mL) and top with banana slices, pushing bananas into batter. Cook until golden and bubbly, flip and cook on remaining side, 2-3 minutes or until puffy and golden.

Step 6:

Stack 6 pancakes on serving platter. Top with maple crème, fruit and nuts if using. Serve warm.

Step 8:

Tip: For a Gluten Free version, use 1 1/2 cups (375 mL) **Robin Hood®** Gluten Free All Purpose Flour Blend + 2 tsp (10 mL) baking powder and 1/2 tsp (2 mL) of salt in place of Brodie Flour and continue as directed. Ensure all other ingredients are gluten free.

Images

