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BANANA PANCAKES

The 19th of March is Maple* Syrup Saturday. Why not try this Canadian recipe – banana pancakes with crispy* bacon and maple syrup?

INGREDIENTS

(for 8 to 10 pancakes)

- 8 to 10 rashers* of bacon
- 140g self-raising* flour
- 1 teaspoon* baking powder
- 2 tablespoons* sugar
- A pinch* of salt
- 2 ripe* bananas
- 2 eggs
- 25g melted* butter
- 125ml milk
- Butter and maple* syrup

METHOD*

- 1 Mash* one of the bananas. Cut the other one into thin* slices.
- 2 Mix* the flour*, baking powder, salt and sugar in a large bowl. Add* the mashed* banana, eggs, melted* butter and milk. Mix well.
- 3 Heat* a little butter in a frying* pan. Put a large spoonful* of pancake mixture* into the pan. Put 3 slices of banana on top.
- 4 Cook* for about 2 minutes, until* the pancake mixture bubbles*. Turn* over the pancake and cook for one more minute. Put the pancake on a plate*.
- 5 Make the other pancakes.
- 6 Grill or fry* the bacon.
- 7 Serve your pancakes with bacon and some maple syrup on top.

HELP!

add: ajouter
baking powder:
levure chimique
bubble (to):
faire des bulles

cook: faire cuire
crispy bacon:
bacon croustillant
flour: farine
fry: faire frire
frying pan: poêle
heat:
faire chauffer

maple syrup:
sirop d'érable
mash: écraser
avec une
fourchette
mashed: écrasé
melted butter:
beurre fondu

method:
préparation
mix: mélanger
mixture:
préparation
pinch of salt:
pincée de sel
plate: assiette

rasher of bacon:
tranche de bacon
ripe: bien mûr
self-raising flour:
farine à levure
incorporée
spoonful: cuillerée
tablespoon:
cuillère à soupe

teaspoon:
petite cuillère
thin slice:
tranche fine
turn over:
retourner
until:
jusqu'à ce que