

Banana Chocolate Espresso Cake



Serving: 10-12



Cooking Time: 8 mins



Level: Easy



INGREDIENTS

2 Very ripe Bananas
1 Egg
3 tablespoons Milk
3-4 tablespoons Sugar
3 tablespoons AP Flour
Pinch of Salt
Butter or Canola Oil as needed
Powdered sugar

PREPARATION

1. Peel and mash bananas in a bowl till somewhat lumpy. Use a fork for best texture.
2. Add egg, milk, sugar, flour and salt to bananas. Whisk with the fork till you have a thick batter.
3. Heat butter or oil in a nonstick saucepan till it shimmers.
4. Drop two tablespoon of batter for each fritter. Fry 3-4 pancakes at a time. Allow fritters to brown on one side, 2-3 minutes, then flip and cook on the other side for a minute more.
5. Keep pancakes warm in a 300F oven while you finish making the rest of the pancakes.
6. Enjoy them warm or if you must, dust with powdered sugar.