

How to Make Banana Bread Pancakes That Taste Like Dessert

If banana bread and pancakes had a baby, this would be it. These



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- ? 2 ripe bananas, mashed
- ? 1 ½ cups pancake mix
- ? 1 cup milk
- ? 1 egg
- ? 1 teaspoon vanilla extract

DIRECTIONS

- 1. Mash the Bananas:** In a large bowl, mash the ripe bananas until smooth. A few small lumps are okay-think rustic banana bread texture.
- 2. Mix It All Together:** Add the pancake mix, milk, egg, and vanilla extract to the bananas. Stir until just combined. Don't overmix!
- 3. Cook the Pancakes:** Heat a non-stick griddle or skillet over medium heat and lightly grease. Pour ... cup of batter per pancake. Cook for 2-3 minutes, or until bubbles form on the surface and the edges look set. Flip and cook another 2 minutes until golden brown.
- 4. Serve and Enjoy:** Stack 'em high, drizzle with syrup, add sliced bananas or a dollop of Greek yogurt-your morning, your rules.

TIPS FOR SUCCESS

Use very ripe bananas - The browner, the better for flavor and sweetness.

Don't overmix - Lumpy batter = fluffier pancakes.

Grease lightly - A butter/oil combo gives a golden, crispy edge.

Make it protein-rich - Serve with this viral 3-ingredient egg wrap or scrambled eggs.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-banana-bread-pancakes-that-taste-like-dessert/>