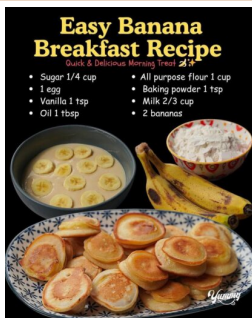


Crispy Banana Breakfast Bites Recipe for a Sweet and Easy Morning Treat

Crispy Banana Breakfast Bites



TIME
1 min

METHOD
Air fryer

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INGREDIENTS

- 1/4 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 tablespoon oil
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 2/3 cup milk
- 2 bananas
- Oil for frying

DIRECTIONS

1. Mix the wet ingredients: In a medium bowl, whisk together the sugar, egg, vanilla, and 1 tablespoon of oil until smooth.
2. Add the dry ingredients: Add the flour, baking powder, and milk to the bowl. Stir gently until you have a smooth batter with no large lumps.
3. Prep the bananas: Peel the bananas and slice them into bite-sized pieces. Try to keep the pieces similar in size so they cook evenly.
4. Heat the oil: Add about 1 tablespoon of oil to a frying pan and heat it over medium heat. You want the oil hot enough to sizzle gently when the batter hits the pan, but not so hot that it burns quickly.
5. Dip and fry: Dip each banana piece into the batter, making sure it is well coated. Carefully place the coated banana pieces into the hot pan.
6. Cook until golden: Fry the banana bites for about 1 minute on the first side. Flip them carefully and cook for 1 more minute on the other side, or until both sides are golden brown and puffed.
7. Drain and serve: Transfer the cooked bites to a plate lined with paper towels if needed, then serve warm.

SWAPS & NOTES

This recipe is easy to tweak depending on what you like. If you want a slightly deeper flavor, you can use brown sugar instead of white sugar.

A pinch of cinnamon added to the batter also pairs beautifully with bananas and makes the whole recipe feel extra cozy.

Make sure the bananas are ripe but still firm enough to hold their shape when dipped and fried.

TIPS FOR SUCCESS

Keep the heat at medium so the batter cooks through without browning too quickly.

If the pan is too hot, the outside may darken before the inside has a chance to set.

Fry in batches if needed so the banana bites cook evenly and are easier to flip.

Using evenly sized banana slices also helps make sure they all finish cooking at the same time.

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

Original recipe: <https://chefmaniac.com/crispy-banana-breakfast-bites-recipe-for-a-sweet-and-easy-morning-treat/>