

Chocolate Banana Pancakes

Indulge in these fluffy chocolate banana pancakes, perfect for a sweet breakfast or brunch treat. The combination of ripe bananas and rich cocoa creates a delightful flavor that will satisfy your cravings.


20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 ripe banana
- 1 egg
- 1/4 cup all-purpose flour
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon sugar (optional)
- 1/2 teaspoon baking powder
- 1/4 teaspoon vanilla extract
- Pinch of salt
- Butter or oil for cooking

Steps

- 1 In a mixing bowl, mash the ripe banana until smooth.
- 2 Add the egg and mix well.
- 3 Stir in the flour, cocoa powder, sugar, baking powder, vanilla extract, and a pinch of salt until just combined.
- 4 Heat a non-stick skillet over medium heat and add a little butter or oil.
- 5 Pour a small amount of batter (about 1/4 cup) onto the skillet for each pancake.
- 6 Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
- 7 Repeat with remaining batter.
- 8 Serve warm with syrup or toppings of your choice.