

Delicious Banana Pancakes for One

Indulge in these fluffy and delicious banana pancakes, perfect for a quick breakfast or a sweet treat. This single-serving recipe is simple and satisfying, making it ideal for a cozy morning at home.


15 min

Total time

easy

Difficulty

300

kcal / serving

Ingredients

- 1 ripe banana
- 1 egg
- 1/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon cinnamon
- Pinch of salt
- 1 tablespoon milk (optional, for thinner batter)
- Butter or oil for cooking

Steps

- 1 In a mixing bowl, mash the ripe banana until smooth.
- 2 Add the egg and mix until well combined.
- 3 Stir in the flour, baking powder, cinnamon, and salt until just incorporated. If the batter is too thick, add a tablespoon of milk to loosen it.
- 4 Heat a non-stick skillet over medium heat and add a small amount of butter or oil.
- 5 Pour the batter into the skillet, forming a pancake. Cook for about 2-3 minutes until bubbles form on the surface.
- 6 Flip the pancake and cook for another 1-2 minutes until golden brown.
- 7 Serve warm with your favorite toppings like syrup, honey, or fresh fruit.