PLANTAIN PANCAKES

SERVES 2-4

What you will need:

1 ripe plantain peeled and cut to 1-inch pieces, or 2 ripe bananas cut similarly

2 eggs

1 tsp. vanilla

2 tbsp. local honey

Nonstick spray

HOW TO PREP:

In a food processor or blender, place plantain pieces, eggs, vanilla, and honey.

Blend until batter consistency about 2 minutes on low.

Preheat skillet and spray with some nonstick spray.

Pour batter to make 4 pancakes.

Cook on medium high heat until they start to bubble, and bottom are browned.

Flip over and cook for another couple of minutes until browned to your liking.