

## Fluffy Banana Pancakes

1 1/2 cups all-purpose flour  
2 tablespoons granulated sugar  
1 tablespoon baking powder  
1/4 teaspoon salt  
1 1/3 cups milk  
1 large egg  
2 tablespoons melted butter or vegetable oil  
1 teaspoon vanilla extract  
Cooking spray  
2-3 bananas, sliced crosswise into 1/8-inch thick rounds  
Powdered sugar for serving, optional  
Maple syrup for serving (we like ours WARM)

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Whisk in the milk, egg, butter, and vanilla. Whisk until blended but still a little lumpy (don't overmix or the pancakes will cook up heavy, not light and fluffy). Coat a large griddle with cooking spray and preheat to medium-high. Spoon the batter onto the hot griddle, using about 1/4 cup of the batter per pancake. When tiny bubbles appear around the edges of the pancakes, arrange the banana slices on top (about 5-6 slices is great). Flip the pancakes and brown lightly on the second side.

Transfer the finished pancakes to a large, foil-lined baking sheet and keep in a warm (200-degree) oven while you finish making the rest of the pancakes. Sift the powdered sugar over the pancakes before serving if desired. Serve with maple syrup.

Serves 4-6

Warm pancakes for everyone. As I mentioned, I wanted to serve all the kids at the same time, so I made ALL the pancakes at once and kept them warm in the oven. Here's how to do it: When the pancakes are finished cooking on the griddle, transfer them to a foil-lined baking sheet and place the baking sheet in a preheated 200-degree oven. They will be fine for at least 15-20 minutes that way. If you're worried about the tops of the pancakes drying out, cover the tray loosely with foil (don't cover tightly or the pancakes will steam under there; steamed pancakes get floppy and you'll lose those awesome crisp edges).