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# chocolate and banana pancakes

Banana and chocolate compliment each other perfectly in this lovely sweet pancake recipe. Add a generous dollop of Cornish Clotted Cream to make them truly divine.



- 100g plain flour
- Pinch salt
- Zest of 1 lemon
- 1 medium egg
- 300ml semi skimmed milk
- 100g plain chocolate, broken into small pieces
- Oil for frying
- 2 bananas, quartered and sliced
- Rodda's Cornish clotted cream

Sift flour and salt into a large bowl and stir in the lemon zest. Make a well in the centre and break in the egg. Beat well, adding the milk gradually to form a smooth batter. Leave to stand for 30 minutes.

Meanwhile, place the chocolate in a bowl over a pan of simmering water to melt.

Heat a little oil in a 24cm pancake pan and pour a tablespoon of the batter in the bottom and tip the pan until it covers the whole base. Cook for 1 minute each side until golden. Turn onto baking parchment. Repeat to make 8 pancakes.

Spread melted chocolate over a pancake, scatter over  $\frac{1}{4}$  sliced banana and fold up. Repeat with the remaining pancakes. Serve with a dollop of clotted cream.

Time: *55 mins*

Makes: *8*

<https://www.roddas.co.uk/recipes/recipe/chocolate-and-banana-pancakes/>

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