

BANANA SOUR CREAM PANCAKES

(Barefoot Contessa Family Style)

1 1/2 c. flour
3 Tbsp. sugar
2 tsp. baking powder
1 1/2 tsp. salt
1/2 c. sour cream
3/4 cup plus 1 Tbsp. milk
2 eggs
1 tsp. vanilla
1 tsp. grated lemon zest

butter

2 ripe bananas, diced (I preferred to mash the bananas)

maple syrup

Sift together the flour, sugar, baking powder, and salt. In a separate bowl, whisk together the sour cream, milk, eggs, vanilla, and lemon zest. Add the wet ingredients to the dry ones, mixing only until combined.

Melt one tablespoon of butter in a large skillet over medium-low heat until it bubbles. Ladle the pancake batter into the pan to make 3-4 pancakes (I used a non-stick griddle, without the butter). Distribute a rounded tablespoon of bananas on each pancake (or, alternatively, add 2 mashed bananas to the bowl of batter). Cook for 2-3 minutes, until bubbles appear on top and the underside is nicely browned. Flip the pancakes and then cook for another minute until browned. Wipe out the pan with a paper towel, add more butter to the pan, and continue cooking pancakes until all the batter is used. Serve with sliced bananas, butter and maple syrup.

Makes 12 pancakes.

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