Banana Pancakes with Bacon and Maple Syrup

NIBBLEDISH CONTRIBUTOR

Ingredients

-Lots of crispy Bacon -Maple Syrup -For the Pancakes -3 cups of Plain Flour -3 Eggs -3 cups of Milk -1 teaspoon of Vanilla Bean Paste -2 mashed large Cavendish Bananas -Pinch of Salt

Instructions

1. Simply whisk all the pancake ingredients together. It's that easy. 2. Butter your fry pan or flat grill on a medium to high heat. 3. Place a big dollop of the pancake batter in the pan. 4. Cook until golden on one side and bubbly on the top side. Then flip. 5. Cook for a minute or so longer and your done. 6. Once all the pancakes are cooked assemble the crispy bacon on the top of them and pour on the Maple Syrup goodness.