



Banana Crepes

NIBBLEDISH CONTRIBUTOR

Ingredients

200 gr. whole wheat flour (all-purpose if you like it more)
2 tsp white sugar
1/2 tsp salt
1 small banana
1 egg
350 ml water (banana juice if you like stronger banana taste)

Instructions

Combine the flour with the sugar and the salt.

Pour into the blender the banana with the egg and blend to reduce it into pure.

Make a well in the center of the flour and add the banana pure. Start to add slowly the water and stir with a wooden spoon. Cover with a napkin and allow to rest about 30 minutes.

Heat a non-stick skillet over medium heat. Lightly grease with butter. Drop batter by 1/4 cupfuls onto the greased skillet. Roll the skillet to cover the bottom with the batter. Cook about a minute then turn on the other side. Grease the skillet every time you drop the new batter.

Serve warm with sliced bananas and ice cream or melted chocolate.
