



Bananas and Cream Pancakes



Who doesn't love Bananas.....

You will need

- 155g Betty Crocker Traditional Style Shake to Make Pancakes
- Vegetable oil
- 150ml double cream
- 2 tbsp icing sugar
- 2 medium ripe bananas

Makes	8
Prep Time	25 mins
Cooking Time	15 mins

Directions

1. Make the batter for the pancakes and cook as directed.
2. Whisk the cream and icing sugar until softly peaking.
3. Mash the bananas and fold into the cream.
4. Form the pancakes into cone shape and spoon the banana and cream filling into each

Tip

Pancakes can be cooked and either wrapped and frozen for up to 3 months, thaw before using; or covered and refrigerated for up to 3 days. To re-heat, place in the microwave, covered for 45 seconds before filling.