

## BANANA WAFFLES



### INGREDIENTS

1 cup all-purpose flour  
1 tablespoon white sugar  
2 teaspoons baking powder  
1/4 teaspoon salt

1 egg, beaten  
1 cup of milk  
2 tablespoons vegetable oil  
2 ripe bananas, mashed

### DIRECTIONS

- Combine flour, white sugar, baking powder, and salt in a bowl. Mix together egg, milk, vegetable oil, and bananas in a second bowl.
- Stir flour mixture into banana mixture; batter will be slightly lumpy.
- Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Cook until pancakes are golden brown, 3 to 5 minutes per side. Serve hot.