



**Marketplace**

## *Banana Sour Cream Pancakes*

### **Ingredients:**

Flour	48 oz.
Granulated Sugar	$\frac{3}{4}$ cup
Baking Powder	2 tbsp.
Kosher Salt	2 tsp.
Ground Cinnamon	1 $\frac{1}{2}$ tbsp.
Sour Cream	2 cups
Whole Milk	3 $\frac{1}{4}$ cups
Large Eggs	8
Pure Vanilla	1 $\frac{1}{2}$ tbsp.
Lemon Zest	1 $\frac{1}{2}$ tbsp.
Unsalted Butter	4 tbsp.
Sliced Bananas	144 oz.
Pancake Syrup	72 flz.



### **Lasagna Directions:**

In a large bowl, sift together the flour, sugar, baking powder, kosher salt, and cinnamon. Set aside. In another bowl, whisk together the sour cream, milk, eggs, vanilla, and lemon zest. Add the wet ingredients to the dry ingredients and mix only until combined. Melt 1 tbsp. of butter in a nonstick sauté pan over medium heat until



## **Marketplace**

the butter bubbles. Ladle 4 oz. of the pancake batter into the hot pan. Place 2 oz. of the bananas atop each pancake. Cook for 2 to 4 minutes, until bubbles appear and the underside is browned. Flip the pancake and cook for an additional minute until browned. Serve with warm maple syrup and top with more sliced bananas.