## **Banana-egg Pancakes**

1 ripe banana

2 eggs

Small slice of unsalted butter

Optional: cinnamon, honey, fresh berries, nuts

• Prepare the Base: Begin with one ripe banana in a bowl and crack two eggs into the bowl with the banana.

2 Mash and Mix: Mash the banana and eggs together until you achieve a somewhat smooth batter.

3 Cook to Perfection: Heat a pan over medium-low heat, melt butter, and scoop portions of the mixture into the pan. Flip after edges firm up and cook on the other side until golden brown.

Serve: Enjoy the banana-egg pancakes on their own or add cinnamon, honey, berries, or nuts for extra flavor and texture.