

foodie



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the soul is pure



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Recipes

Breakfast

Lunch

Dinner



Coconut & banana pancakes



Time it takes: 15 minutes

Level of difficulty: Beginner



Favourites



Coconut & banana pancakes



Time it takes: 15 minutes

Level of difficulty: Beginner



Coconut & banana pancakes



Time it takes: 15 minutes

Level of difficulty: Beginner





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Shamoi Elvina

My recipes



Coconut & banana pancakes

Time it takes: 15 minutes

Level of difficulty: Beginner



Coconut & banana pancakes



Time it takes: 15 minutes

Level of difficulty: Beginner

These vegan coconut milk pancakes with passion fruit and banana topping couldn't be simpler. They're perfect for a brunch with family and friends.

Ingredients

plain flour	150g
baking powder	2 tsp
golden caster sugar	3 tbsp
bananas	1-2
coconut milk	400ml

Cooking method

STEP 1. Sift the flour and baking powder into a bowl, and stir in 2 tbsp of the sugar and a pinch of salt.

STEP 2. Heat a shallow frying pan or flat griddle and brush it with oil. Use 2 tbsp of batter to make each pancake, frying two at a time – any more will make it difficult to flip them. Push 4-5 pieces of banana into each pancake and cook until bubbles start to pop on the surface, and the edges look dry. They will be a little more delicate than egg-based pancakes, so turn them over carefully and cook the other sides for 1 min. Repeat to make 8-10 pancakes.

STEP 3. Meanwhile, put the remaining coconut milk and sugar in a small pan. Add a pinch of salt and simmer until the mixture thickens to the consistency of single cream. Use this as a sauce for the pancakes and spoon over some of the passion fruit seeds.

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Image

Pick an image

Recipe name

Cooking method(steps)

Level of difficulty

beginner

intermediate

advanced

Calories

Time it takes

Ingredients

+

plain flour

150g

coconut milk

400ml

Save