

Del Monte[®] Banana Pineapple Pancakes

Makes 4 servings

Banana Pancake Ingredients:

2 Del Monte[®] Bananas, plus additional for serving ½ cup fresh Del Monte[®] Pineapple, chopped, plus additional for serving ½ cup brown sugar

1 egg

1 tsp vanilla extract

1 cup milk

1½ cups flour

11/2 tsp baking powder

½ tsp cinnamon

5 to 6 Tbsp Butter

Maple syrup

Instructions:

In a large bowl, mash bananas. Add pineapple, brown sugar, egg, vanilla and milk. Mix with a hand or stand mixer. Add flour, baking powder and cinnamon. Continue mixing until an even batter forms. Lightly coat a large skillet with butter. Heat over medium-low. Pour in ½ cup batter. Flip when bubbles appear. Cook until slightly golden. Repeat with remaining batter. After each batch, coat the skillet again with butter. Top with banana, pineapple, maple syrup and whipped coconut cream.

Whipped Coconut Cream Ingredients:

Chilled coconut cream, from 1 can full-fat coconut milk 2 tsp sugar

Instructions:

Using a hand mixer or an immersion blender, whip the coconut cream in a medium bowl for about 2 minutes, or until light and fluffy. Add sugar. Beat until combined.

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