

Ragi Banana Pancakes

4 servings

Ingredients:

1. 1 cup flour
2. 1 cup ragi flour
3. 2 tsp baking powder
4. 1 cup Epigamia greek yogurt
5. 2 small bananas, mashed
6. 2 tbsp. coconut oil/ butter/ ghee
7. 1/4 cup milk
8. 1/4 cup brown sugar
9. 1/4 tsp salt

Method:

1. Mix together flour, ragi, baking powder, brown sugar and salt.
2. Mash bananas and to this add in the greek yogurt and melted butter, mix together.
3. Stir the flour mixture with the banana mixture. Add milk to loosen the batter.
4. Heat a pan over medium heat. Pour a small ladle of batter onto the griddle and cook the pancakes until golden brown on both sides.
5. Enjoy with a garnish of fresh fruits, nut butters or with some honey.