Banana Pancakes

My Favorite Banana Pancakes

There is nothing like waking up in the morning to the smell of these homemade Banana Pancakes. The optional shredded coconut added to the batter gives the pancake flavor a tropical twist, but they still taste delicious without it. This recipe serves 4-6.

This post may contain affiliate links, which means I may receive a small commission, at no extra cost to you, when you make a purchase. Please, see my [affiliate disclaimer](#) for more details.

You will need:

- 1 cup all-purpose flour
- 1 1/2 teaspoons of sugar
- 1 1/4 teaspoons of baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 1 1/2 cups butter milk
- 1/2 teaspoon vanilla extract
- 2 tablespoons melted butter
- 2 ripe bananas thinly sliced
- 1/4 shredded coconut (optional)
- 1/4 cup chopped pecans to garnish (optional)

The Aqua Cottage

Ingredients:

- 1 cup all-purpose flour
- 1 1/2 teaspoons of sugar
- 1 1/4 teaspoons of baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg
- 1 1/2 cups butter milk
- 1/2 teaspoon vanilla extract
- 2 tablespoons melted butter
- 2 ripe bananas thinly sliced

- 1/4 shredded coconut (optional)
- 1/4 cup chopped pecans to garnish (optional)

Directions:

In a large bowl, combine flour, sugar, salt, baking powder and baking soda. In a separate bowl, whisk buttermilk, vanilla extract, egg, butter, and coconut. Then add the buttermilk mixture to the dry ingredients.

Add pancake mixture to lightly buttered skillet or griddle. Top each pancake with 4-5 pieces of banana and cook for 2-3 minutes or until the edges appear dry. Turn with a wide spatula and cook another 2-3 minutes on the other side. Drizzle with maple syrup or honey.

This recipe serves 4-6.

Note: You can also add sliced bananas in between layers pancakes once they are cooked if you do not wish to add them while they're cooking.

You can serve these pancakes immediately or stack on a baking sheet and keep warm in the oven at 200 degrees.

If you love this recipe please share it, Enjoy!