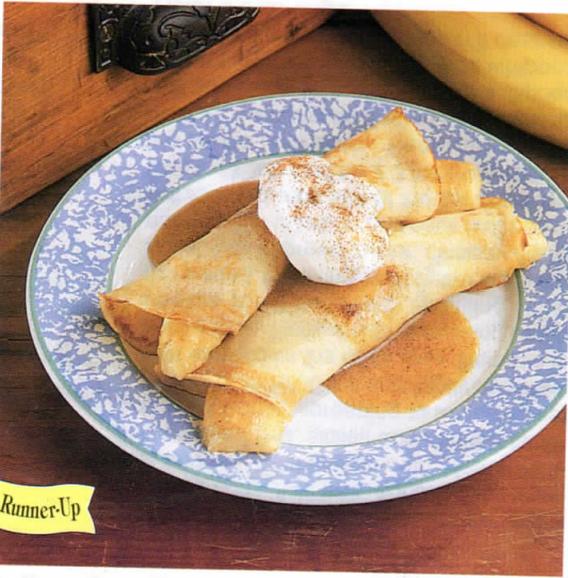


French Banana Pancakes

These pancakes are a real breakfast favorite in our family. Even our 8- and 10-year-old daughters make them all by themselves when they have friends spend the night. Now their friends' mothers are asking for the recipe.

—Cheryl Sowers
Bakersfield, California

Runner-Up





French Banana Pancakes

PANCAKES:

- 1 cup all-purpose flour
- 1/4 cup confectioners' sugar
- 1 cup milk
- 2 eggs
- 3 tablespoons butter *or* margarine, melted
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

FILLING:

- 1/4 cup butter *or* margarine
- 1/4 cup packed brown sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 cup light cream
- 5 to 6 firm bananas, halved lengthwise

Whipped cream and additional cinnamon, optional

Sift flour and confectioners' sugar into a mixing bowl. Add milk, eggs, butter, vanilla and salt; beat until smooth. Heat a lightly greased 6-in. skillet; add about 3 tablespoons batter, spreading to almost cover bottom of skillet. Cook until lightly browned; turn and brown the other side. Remove to a wire rack. Repeat with remaining batter (makes 10-12 pancakes), greasing skillet as needed. For filling, melt butter in a large skillet. Stir in brown sugar, cinnamon and nutmeg. Stir in cream and cook until slightly thickened. Add half of the bananas at a time to skillet; heat for 2-3 minutes, spooning sauce over them. Remove from the heat. Roll a pancake around each banana half and place on a serving platter. Spoon sauce over pancakes. Top with whipped cream and a dash of cinnamon if desired.

Yield: 5-6 servings.

