



Anna Olson's Chocolate Banana Pancakes

Prep time: 45 minutes

Total time: 45 minutes

Serves: 4

1-¼ cups _____ [10 ACROSS] Pinch _____ [4 DOWN]
 ¼ cup _____ [4 ACROSS] powder, sifted 1-½ cups _____ [9 ACROSS]
 2 tbsp granulated sugar 1 egg
 1 tsp _____ [3 DOWN] powder 2 tbsp unsalted butter, _____ [14 ACROSS]
 1 tsp _____ [3 DOWN] soda 2 tbsp _____ [15 ACROSS]
 ½ tsp _____ [1 DOWN] salt 2 _____, sliced into ½-inch thick slices [5 ACROSS]

Whisk together _____ [10 ACROSS], _____ [4 ACROSS] powder, sugar, _____ [3 DOWN] powder, _____ [3 DOWN] soda, salt and _____ [4 DOWN] in a large bowl. In a separate bowl, whisk together _____ [9 ACROSS], egg, _____ [14 ACROSS] butter and _____ [15 ACROSS]. Add to _____ [10 ACROSS] mixture and _____ [8 DOWN] gently, just until combined (a few lumps are fine).

Heat a _____ [13 ACROSS] or non-stick _____ [7 DOWN] over medium heat and grease lightly with butter. Ladle a ¼ cup of _____ [3 ACROSS] for each pancake onto _____ [13 ACROSS]. Cook for one minute, then arrange 3 _____ [5 ACROSS] slices on top of each pancake. Cook until surface of pancake takes on a dull finish and _____ [6 DOWN] begin to appear, about 3 minutes. _____ [1 ACROSS] and cook another 2 to 3 minutes. Remove pancakes to a _____ [2 DOWN] and keep warm while preparing remaining pancakes.

Serve your pancakes with a _____ [11 DOWN] of caramel sauce and a dollop of chantilly _____ [12 DOWN]. Enjoy immediately. Visit foodnetwork.ca for the caramel sauce and chantilly _____ [12 DOWN] recipe, and more inspiration!

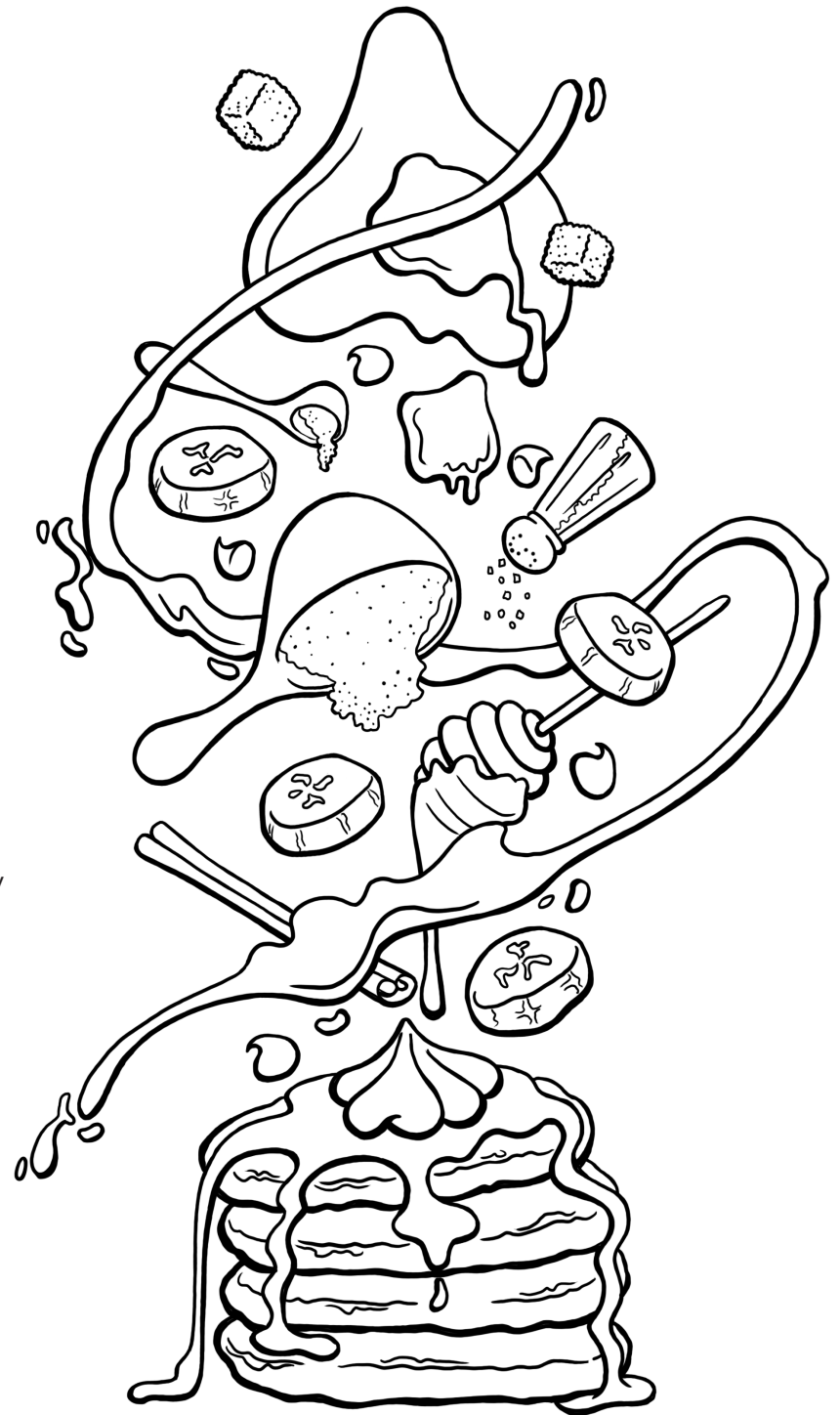
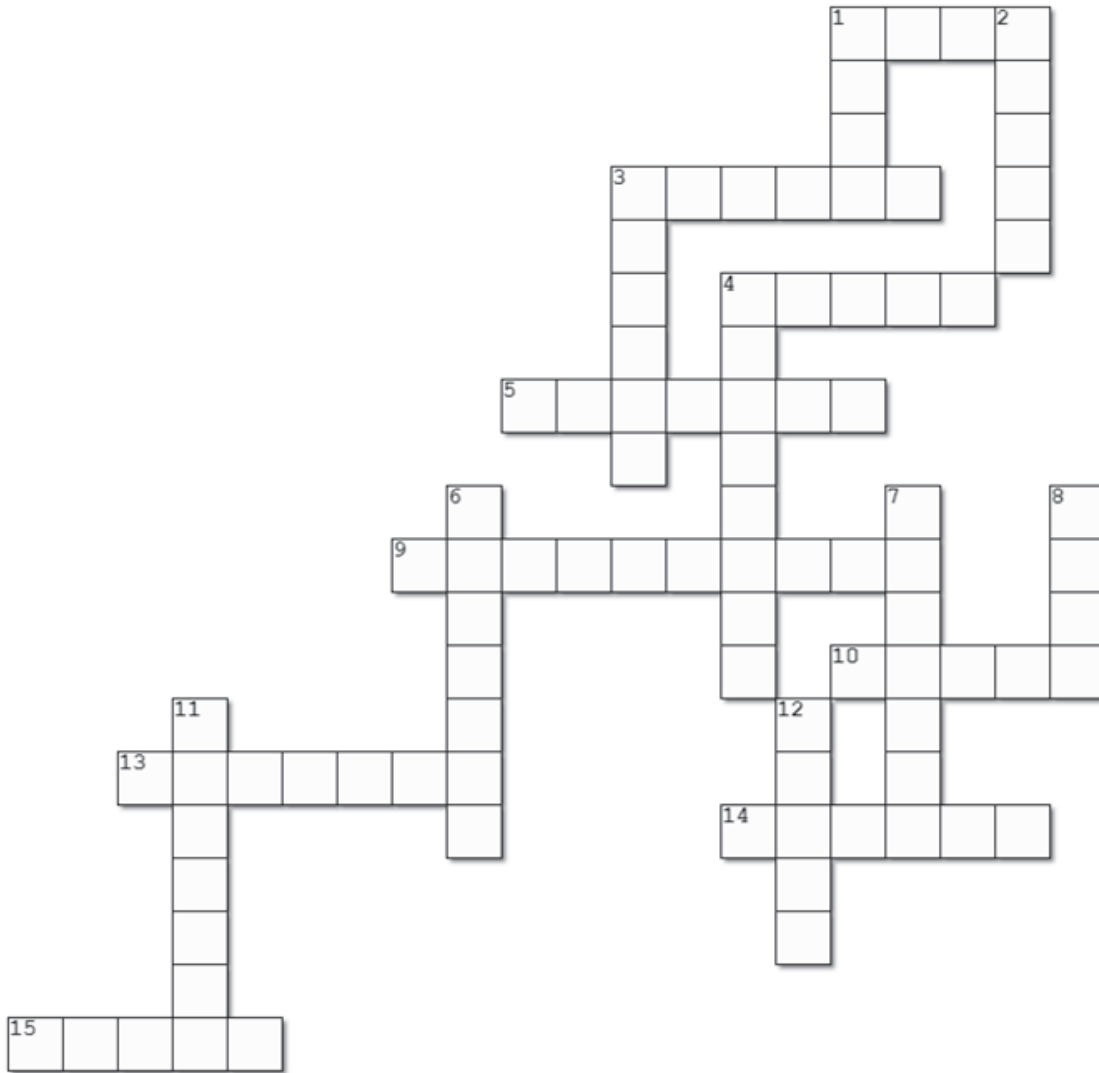


Illustration: Kenna Barnes | @kennabarnes_art

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Complete the crossword puzzle to find the missing ingredients!

ACROSS:

1. To toss and turn over in the air.
3. The totality of a recipe's ingredients once combined before baking.
4. Powder used for chocolate flavour.
5. Tropical fruits grown in bunches with an exterior yellow peel.
9. The acidic liquid left over after churning cream.
10. Powder from finely milled wheat
13. A flat heated cooking surface, typically on a stovetop.
14. Became liquified after applying heat.
15. A sweet fluid produced by bees.

DOWN:

1. Describes a very small texture.
2. A flat dish on which food is served.
3. The action of cooking in high heat, typically in an oven.
4. An aromatic spice from dried bark, used in powder or stick form.
6. Spherical shapes of contained gas formed from a liquid.
7. Synonym for a frying pan.
8. To agitate a substance, often in a circular motion.
11. To pour very gently as a sprinkle of fluid.
12. The fatty component of a milk.