

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!

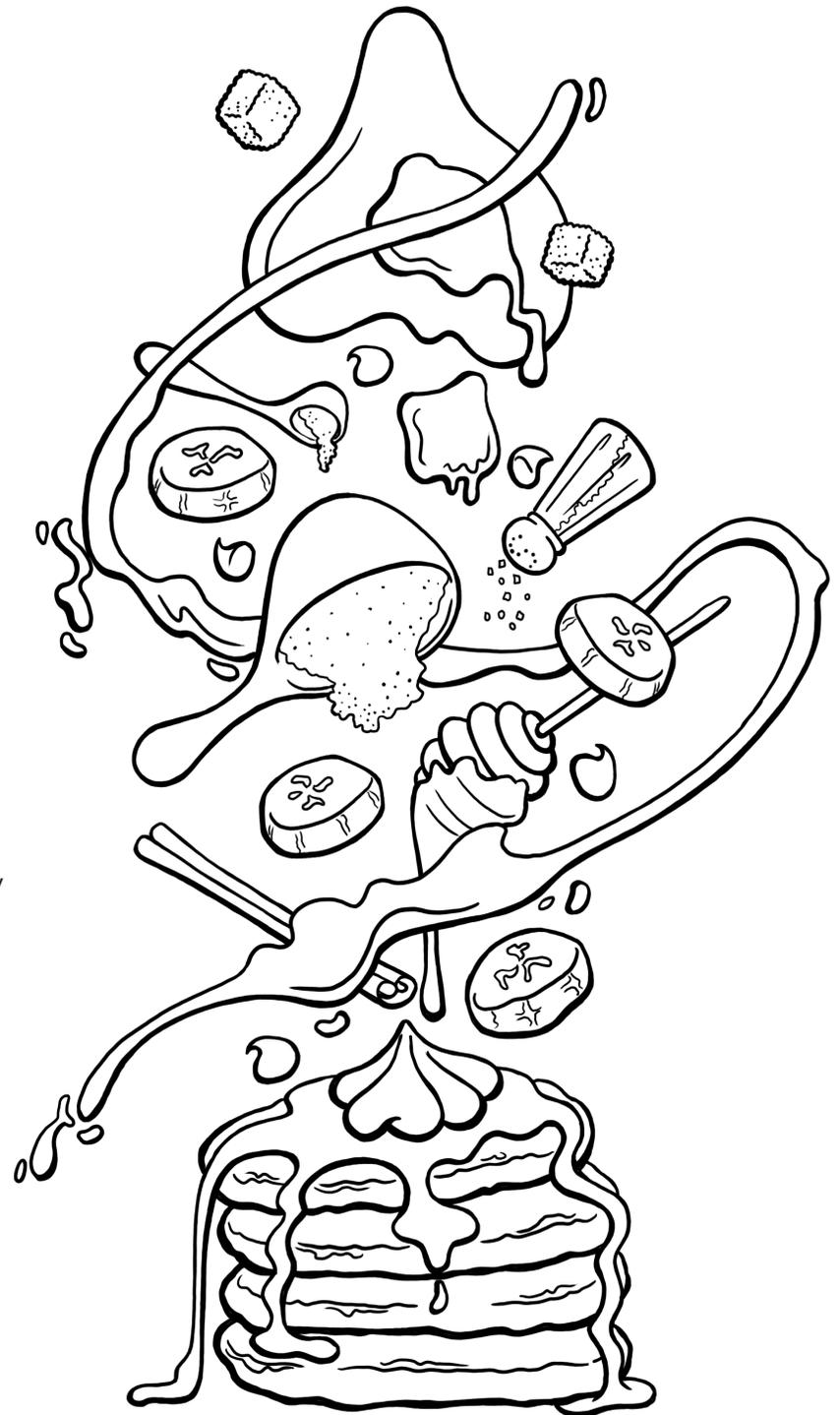
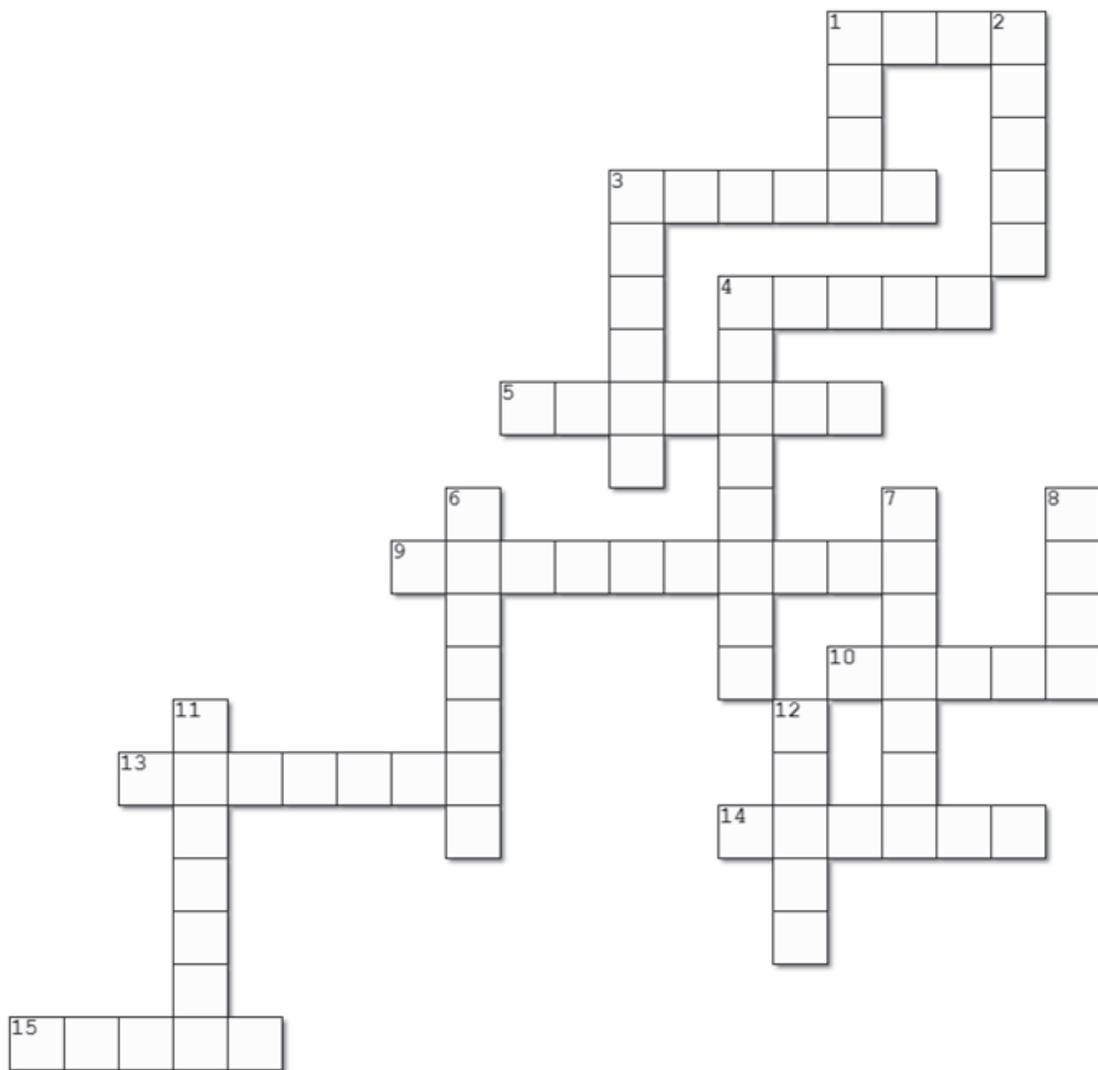


Illustration: Kenna Barnes | @kennabarnes_art

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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.