

# MASTER CHEF NYU



The Ultimate Cooking Showdown!



## Team: The Flying Pancakes Banana Bread Sour Cream Cloud Cakes

2 cups all-purpose flour  
3 Tbsp brown sugar  
2 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
2 eggs  
1 cup sour cream

1 ½ cup skim milk  
¼ unsalted butter (melted)  
2 ripe bananas (1 mashed, 1 thinly sliced)  
½ cup chopped walnuts  
Maple syrup (optional)

### Cooking Instructions

In a large bowl, combine the flour, sugar, baking powder, baking soda, and salt. In a separate bowl, lightly beat the eggs, sour cream, milk, and butter. Add the liquid ingredients to the dry ingredients all at once. Add the sliced and mashed bananas and walnuts, stirring just to blend. The batter should be slightly lumpy and thick. Let the batter rest for 5 to 10 minutes.

Heat a lightly oiled griddle or heavy skillet over medium-high heat or 375°F on an electric griddle. Portion out ¼ cup of batter onto the hot griddle, spacing them apart. Cook for 2 to 3 minutes, until bubbles cover the surface of the pancakes, and their undersides are lightly browned. Gently turn them over and cook for a bout 2 minutes more, until the other sides are browned.

Drizzle the pancakes with maple syrup and enjoy!