

HALVA TOPPED BANANA PANCAKES

WITH SILAN & TAHINI

MAKES 10 PANCAKES

FOR PANCAKES

¾ cup flour

¾ cup whole wheat flour

2 tbsp coconut sugar (in a pinch, substitute with brown sugar)

1 tbsp baking powder

½ tsp kosher salt

1 very ripe banana

1 cup whole milk

1 egg

3 tbsp Seed & Mill Organic Tahini

unsalted butter for pan or griddle

FOR TOPPINGS (as much or as little as you like)

Seed & Mill Cinnamon Halva, cut into ½" cubes or crumbled

Banana slices

Silan (date syrup or molasses)

Seed & Mill Organic Tahini

Cinnamon

In a large mixing bowl, whisk together the flour, whole wheat flour, coconut sugar, baking powder, and salt. In a separate bowl, mash the banana well and whisk in milk, egg, and tahini until combined. Stir banana mixture into flour mixture until just incorporated. It's ok if there are some lumps.

Heat a large skillet or griddle over medium-low. Add a knob of butter and swirl the pan to coat the bottom. Working in batches, scoop ¼ - 1/3 cup-fulls of batter onto the pan or griddle. Cook pancakes until the bottoms are golden and bubbles form on top that do not pop, about 2-3 minutes. Flip pancakes and continue cooking until golden brown, about 2 minutes longer.

TIP: You can keep the pancakes warm in a 200°F pre-heated oven.

Plate your pancakes and drizzle with silan and tahini. Top with lots and lots of Seed & Mill Cinnamon Halva, slices of banana, and sprinkle with a bit more cinnamon. Enjoy!