

Candlelight Inn

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Banana Pancakes with Caramel Sauce

Serves 8

Ingredients:

- 4 Cups Krusteaz Pancake Mix
- 2 eggs
- water
- 2 bananas
- 1tsp. lemon juice
- 1 Tbsp. sugar
- 1 tsp. banana liqueur

Instructions:

- Beat eggs and add to pancake mix with enough water to make into a thick batter. Stir just until mixed, and do not over-mix. Batter will appear lumpy.
- Chop bananas and add lemon juice, sugar, and liqueur and stir. Add to batter and let stand 45 minutes.
- Spoon onto a 350-degree griddle and cook until golden brown on both sides.

Caramel Sauce

- 16 oz. jar caramel sauce
- 1 ¼ cups heavy whipping cream
- 1 Tbsp. lemon juice
- 2 tsp. Cointreau
- Brown sugar to taste

Heat all ingredients in saucepan while stirring. Do not boil. Serve warm on pancakes.