



# Banana Pancakes



Serves	<b>6</b>	Total Time	<b>20</b> minutes
Cooking	<b>10</b> minutes	Prep	<b>10</b> minutes

**8+**  
months

**IMPORTANT NOTICE:** We believe that breastfeeding is the ideal nutritional start for babies and we fully support the World Health Organization's recommendation of exclusive breastfeeding for the first six months of life followed by the introduction of adequate nutritious complementary foods along with continued breastfeeding up to two years of age. We recommend that you speak to your health care professional about how to feed your baby and seek advice on when to introduce complementary feeding.



# Banana Pancakes

## Ingredients



## Step by step

1. MASH THE BANANA IN A BOWL.
2. ADD THE EGG YOLK, MILK, AND OIL AND MIX WITH A WHISK.
3. ADD THE CERELAC, FLOUR, BAKING POWDER, AND CINNAMON.  
CONTINUE WHISKING UNTIL MIXTURE COMES TOGETHER. IF THE MIXTURE IS DRY  
ADD AN ADDITIONAL TABLESPOON OF MILK.
4. COOK ON A NON-STICK PAN AND SERVE WITH CERELAC FRUIT PUREE (OPTIONAL).

NB: Make sure to supervise your little Foodie during feeding time and you can cut or shape the dish conveniently to his/her needs.



**40G CERELAC®**  
Wheat & Fruits  
Pieces (8 months+)  
For Iron Fortification



Ripe Banana  
Potassium



Egg Yolk  
Vitamin A



Milk  
Calcium