



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home
Edition # 16

Kids have fun in the kitchen! What could be easier than making desserts and snacks that have only two ingredients and are simple enough to make with the younger members of the family? Enjoy our recipes that even grown-ups will appreciate!

2-Ingredient Banana Pancakes

1 ripe banana

2 large eggs, lightly beaten

Butter or oil, for cooking (optional)

Optional mix-ins (choose a few!):

$\frac{1}{8}$ teaspoon baking powder, for fluffier pancakes

$\frac{1}{8}$ teaspoon salt

$\frac{1}{4}$ teaspoon vanilla extract

Maple syrup, jam, powdered sugar,
or any other toppings, for serving

1 tablespoon unsweetened cocoa powder

$\frac{1}{2}$ cup chopped nuts, chocolate chips, or a mix

$\frac{1}{2}$ cup granola

Mash the banana with a fork. You should have $\frac{1}{3}$ to $\frac{1}{2}$ cup of mashed bananas.

Add flavorings if desired. Save any chunky, heavy ingredients — like nuts or chocolate chips — for when the pancakes are on the griddle.

Stir in the eggs. Pour the eggs over the banana and stir until completely combined. The batter will be very loose and liquid, more like whisked eggs than regular pancake batter.

Heat a pan over medium heat. Heat a cast iron pan, nonstick frying pan, or griddle over medium heat. Melt a little butter or warm a little vegetable oil in the pan, if desired.

Drop the batter on hot griddle. Drop about 2 tablespoons of batter into the pan. It should sizzle immediately - if not, turn up the heat slightly. Repeat with dropping more batter into the pan, leaving at least an inch or two between pancakes.

Cook for about 1 minute. Cook the pancakes until the bottoms look browned and golden when you lift a corner, about 1 minute. The edges should also be starting to look set, but the center will still be loose, like barely set Jell-O.

Sprinkle with toppings. Sprinkle any loose toppings, like nuts or chocolate chips, over the top of the pancakes as the first side cooks. Flip the pancakes. Do this very gently and slowly. Gently work a thin, flat spatula about halfway under the pancake, then lift until the unsupported half of the pancake is just barely lifted off the skillet. Flip the pancake. Some of the loose batter will probably spill onto the skillet as you do this; just be sure to lay the pancake on top of the spill and nudge any excess back under the pancake.

Cook until the other side is also golden-brown, about 1 minute more. You can flip the pancakes a few times to get them evenly browned.

Continue cooking the pancakes. Transfer the cooked pancakes to a serving plate and cook the rest of the batter. Keep the finished pancakes warm in the oven, if cooking more than a single batch.

Serve warm. These pancakes are best when eaten fresh off the griddle and still warm. Serve with maple syrup, honey, or jam. Make 8 small pancakes. Recipe is easily doubled.

2-Ingredient Nutella Brownies

4 large eggs
1 cup Nutella
Powdered sugar, optional

Preheat oven to 350°F.

Line an 8x8 brownie pan with parchment paper; set aside.

Place the eggs in mixer and beat for 5 to 7 minutes, or until the eggs have tripled in size. This may take up to 10 minutes with a handheld mixer on high.

Place Nutella in microwave safe bowl and heat for 60 seconds. Remove and stir.

Slowly pour a stream of the warm Nutella over the eggs, beating until mixture is thoroughly combined.

Pour batter into prepared pan and bake for 30 to 35 minutes, or until a toothpick inserted in the middle comes out with very few crumbs. Remove and let completely cool before cutting.

Dust with powdered sugar. Cut into 9 bars and serve.

2-Ingredient Coconut Macaroons

12 ounces shredded coconut
1 can sweetened condensed milk
Chocolate (optional)

Preheat oven to 350°F.

Combine coconut with sweetened condensed milk.

Shape into cones and place on parchment paper on a baking sheet. Bake for 15-20 min until lightly browned. Remove from baking sheet and let cool.

Optional: melt chocolate and dip the tips of the macaroons. Allow chocolate to set and enjoy!
Makes 25 cookies.

2-Ingredient Peanut Butter Freezer Fudge

½ cup smooth or chunky natural salted peanut butter
¼ cup maple syrup
2 sheets parchment paper

Whisk peanut butter and maple syrup together in a bowl until combined. Pour onto 1 sheet of parchment paper. Cover peanut butter mixture with second sheet of parchment paper; flatten to ½-inch thickness.

Place flattened peanut butter mixture into the freezer; freeze until hardened, about 10 minutes.

Keep refrigerated. Makes 4 servings.

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