

## Cocoa Pancakes with Creamy Caramel-Banana Topping

*Is it breakfast or is it dessert? You decide after enjoying these easy-to-make chocolate pancakes.*

### Creamy Caramel-Banana Topping (See Below)

- 1 egg
- 3/4 cup milk
- 1 tablespoon butter or margarine, melted
- 3/4 cup Gold Medal® all-purpose flour
- 1/4 cup sugar
- 2 tablespoons baking cocoa
- 1 teaspoon baking powder
- 1/8 teaspoon salt

1. Make Creamy Caramel-Banana Topping; keep warm. Heat griddle or skillet over medium-high heat or electric griddle to 375°F. Grease with cooking spray, vegetable oil or shortening.
2. Beat egg in medium bowl with hand beater until foamy. Beat in milk and butter until smooth. Stir in remaining ingredients.
3. Pour batter by scant 1/4 cupfuls onto hot griddle. Cook about 1 1/2 minutes or until pancakes are puffed. Turn and cook other sides until golden brown and dry around edges. Serve with topping.

### Creamy Caramel-Banana Topping

- 1/2 cup packed brown sugar
- 1/4 cup whipping (heavy) cream
- 1/4 cup light corn syrup
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla
- 3 medium bananas, sliced

1. Mix all ingredients except bananas in 1-quart saucepan. Heat to boiling over medium heat, stirring occasionally; remove from heat. Gently stir in bananas until well coated.

**Per Serving:** Calories 275 (Calories from Fat 70 ); Total Fat 8 g (Saturated Fat 5 g);  
Cholesterol 50 mg; Sodium 170 mg; Total Carbohydrate 48 g (Dietary Fiber 2 g);  
Protein 4 g

**% Daily Value:** Vitamin A 6 %; Vitamin C 2 %; Calcium 8 %; Iron 6 %

**Exchanges:** 1 1/2 Starch; 1 1/2 Fruit; 1 1/2 Fat