

合桃香蕉薄餅

譚鄭瑛玲著

WALNUT & BANANA PAN CAKE

*By Bernice Taam*

麪粉	1 量杯	1 cup	flour
糖	1 湯匙	1 Tbsp	sugar
發粉	1.1/2 茶匙	1.1/2 tsp	baking powder
鹽	1/4 茶匙	1/4 tsp	salt
雞蛋	1 只,打散	1	egg , beaten
鮮奶	1 量杯	1 cup	milk
油	2 湯匙	2 Tbsp	cooking oil
香蕉	1 只,切碎	1	banana, chopped
合桃,切碎	1/4 量杯	1/4 cup	chopped walnut

1. 混合麪粉,糖,發粉,鹽,加入雞蛋,鮮奶,油,攪勻成粉糊,再加入香蕉,合桃,拌勻。
2. 燒熱平底鑊,舀入粉糊,煎至出現氣泡,反轉再煎至金黃色,即可供食。

1. Combine flour, sugar, baking powder & salt in a large bowl. Add milk, beaten egg & cooking oil. Mix until smooth. Add banana & walnut; blend to form batter.
2. Heat a non stick pan. Spoon batter onto pan; cook until light brown and bubbles on face. Turn over cake and cook until light brown.