



# Golden Pancakes with Caramelised Bananas and Honeycomb Caramel

EASY • 25 MINS

Wake up to the taste of warm pancakes drizzled with creamy honey sauce and honey caramelised bananas.  
An indulgent weekend favourite that is quick and easy!



**SKILL LEVEL**  
Easy

**PREP TIME**  
10 mins

**COOKING TIME**  
15 mins

**SERVINGS**  
2

## Ingredients

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 6 Golden Pancakes
- 2 bananas, peeled lengthways
- 40g butter
- 1 tbsp brown sugar
- 2 tbsp **Capilano Honey**
- 1/3 cup thickened cream
- 1 tsp vanilla bean paste
- Vanilla Ice Cream, to serve
- Honeycomb candy, to serve

## Used in this recipe

### Method

1. Place brown sugar on a plate and place flat side of banana slices on sugar to coat.
2. Heat butter in a small frypan until golden. Place bananas flat side down and cook until golden and caramelised, approx. 1-2 minutes. Gently flip over to cook opposite side, being careful not to overcook as they will turn mushy. Transfer to a plate.
3. Over low heat in the same frypan add honey, vanilla and remaining brown sugar from the plate, mix to combine then slowly whisk in cream. Bring caramel to a simmer and allow to thicken until golden, being careful not to burn.
4. To serve, gently warm Golden Pancakes in microwave or oven according to packet instructions.
5. Divide pancakes and bananas between two plates and top with caramel sauce, ice cream and honeycomb to serve. Yum!

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