

Kabalagala – Banana Pancakes

Ingredients:



- 2 over-ripe bananas
- 1 lb of white flour
- oil (enough for deep frying)

Instructions:

1. Peel the bananas and mash them in a bowl.



2. Slowly add flour while mixing until the mixture is thick enough to knead. You will end up using most of the flour.



3. Knead the dough, adding flour until the mixture is no longer sticky.



4. Place dough on a lightly floured surface and roll it to about 1/4 inch thick. At this time, begin heating oil in a frying pan.

5. Using a cup or another appropriate cutter, cut the dough into circles.



6. Place the dough in the oil once it starts to sizzle a little. It doesn't have to be boiling, but it should be pretty hot. At the right temperature, the dough should cook for about 4 to 5 minutes. You may need to turn the 'kabs' after a few minutes. Adjust the temperature up or down as needed.

