## Kabalagala – Banana Pancakes

## Ingredients:



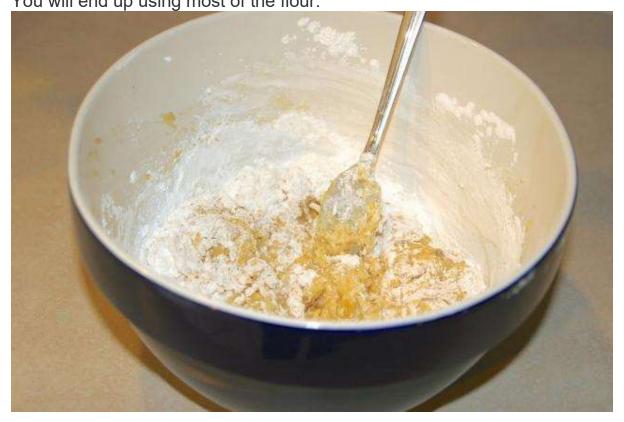
2 over-ripe bananas1 lb of white flouroil (enough for deep frying)

## **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

