Banana Pancakes
Samantha Seneviratne
The New York Times, "Here to Help" column

Time: 20 minutes
Yield: 4 servings

"For the fluffiest results, be sure to mix this banana-and-buttermilk pancake batter as minimally as possible. Fold it just until streaks of flour have disappeared but not enough to smooth out the lumps. As they sizzle in plenty of melted butter, they will puff up and develop crisp edges and fluffy, tender interiors. Keep the cooked pancakes warm on a rack in a 200-degree oven while cooking off the rest of the batter and they will all stay hot and ready for serving."

Ingredients
2 cups/256 grams unbleached all-purpose flour
2 tablespoons (light or dark) brown sugar
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt (such as Diamond Crystal)
1¼ cups/300 milliliters buttermilk
1 cup/230 grams mashed banana (from 2 to 3 very ripe bananas)
2 large eggs
3 tablespoons/43 grams unsalted butter, melted and cooled slightly, plus more as needed
Maple syrup (optional), for serving

PREPARATION
1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt. In a medium bowl, whisk together the buttermilk, banana, eggs and melted butter until smooth.
2. Add the wet ingredients to the dry ingredients. Use the whisk to fold the batter together, but stop before the mixture is smooth and fully combined. The batter should be lumpy. Set the batter aside to rest.
3. Heat a medium nonstick skillet over medium. Add about 1 tablespoon of butter and let it melt and start to bubble. Working in batches, drop about a scant ¼ cup per pancake in the heated pan. Let cook until the edges are set and bubbles start to appear in the center, about 2 minutes. Flip and cook until the pancakes are set throughout, another 1 to 2 minutes. Transfer to a wire rack. Wipe out the pan if the butter starts to burn, then repeat, cooking off the remaining batter and adding butter between batches as needed.
4. Serve pancakes warm, with butter and maple syrup, if desired.