

Banana Pancakes.—Moisten four tablespoonfuls of flour with one-half cupful of milk, add a pinch of salt, a teaspoonful of sugar and four well-beaten eggs. Mix well, allow to stand for fifteen minutes and bake in six pancakes. Keep hot. Rub six peeled bananas through a sieve, add two tablespoonfuls of sugar, one-half tablespoonful of lemon juice and two tablespoonfuls of cream. Mix and make warm. Take the pancakes one by one and spread the fruit over them. Roll and serve hot, sprinkled with sugar.