



BANANA FRITTERS

by Ingrid Picola



You cannot eat the bananas you have in the kitchen and don't want to throw them away? Here is the solution:

A Caribbean recipe to use ripe bananas.

INGREDIENTS:

1 egg

1 teaspoon vanilla essence

1/2 teaspoon cinnamon

125 gr white sugar

300 gr flour

16 gr baking powder

3 ripe bananas



3 ripe bananas



vanilla essence



flour



cinnamon



sugar



baking powder



1 egg

 Listen to [the video](#) again and fill in the blanks with the missing words:

need - fork - egg - beat - sugar - small - flour - cinnamon - put - one - teaspoon
delicious - everyone

Hello _____!! Today we're going to do banana fritters. And we _____:

_____ egg, some baking powder, vanilla essence, some _____, white sugar, three bananas and some flour.

We mash the bananas with a _____. We beat the egg in a bowl. We add a _____ of vanilla essence and half teaspoon of cinnamon. We _____ everything. We add the _____. Then we beat it.

We add the baking powder to the _____. And we mix everything: the banana, the _____ and the flour. We mix everything very well. We _____ some oil in a pot. We have to have it very hot. We fry _____ portions of dough. We add some sugar. Yummy! _____!



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Some help with cooking vocabulary...



chop



boil



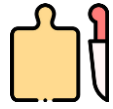
cook



blender



mix



chopping board



beat/whisk



pour (a liquid)



cut up



fry



add



hand mixer



dough



These instructions are **NOT** in order.

Watch [the video](#) again and, if necessary, order the following instructions:

STEPS:



- Beat the egg in a bowl.
- YUMMY! DELICIOUS!!
- Put 300gr of flour in a bowl.
- Peel the bananas.
- Mash the bananas with a fork.
- Add a teaspoon of vanilla essence to the egg.
- Put/Pour some oil in a pot.
- Sprinkle the fritters with sugar.
- Add 1/2 teaspoon of cinnamon to the egg.
- Mix the bananas, the egg, the flour and the rest of the ingredients in the same bowl.
- Fry small portions of dough in hot oil.
- Add 125 gr of sugar.