Indulge in the rich taste of our organic pure amber maple syrup - drawn from the trees of Quebec's Bas-St-Laurent region.

This syrup embodies the natural, full-bodied sweetness of pure maple, infusing dishes with a classic caramel flavour.



## EASY BANANA PANCAKES

Prep: 10 mins | Cook: 12 mins | Makes: 12

120g self-raising flour, sifted 1/2 tsp baking powder 2 tbspgoldencaster sugar 1 large rine banana, mashed

2 tbspvegetableoil (plusextrafor cooking) 150ml plant-based milk Biona Pure Amber Maple Syrup 200a fruit of choice, sliced

- 1. Gently whisk the dry ingredients together in a large mixing bowl. Then stir in the wet ingredients and mix until well combined.
- 2. Over a medium heat, pour 2 tablespoons of batter per pancake into a well-greased frying pan
- leaving ample space for them to expand. Fry each side for 2 minutes until golden. 3. Finally, serve your delicious banana pancakes with a generous drizzle of amber maple syrup and your favourite sliced fruit.



vegan

ORGANIC **PURE AMBER** MAPLE SYRUP

Grade A

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## ORGANIC **PURE AMBER MAPLE SYRUP**

### ORGANIC PURE MAPLE SYRUP AMBER RICH GRADE A

Ingredients: Maple Syrup\*. \*= Certified Organic Ingredients. Best before: see lid. Storage Instructions: Store in a cool dry place. Once opened, keep refrigerated and use within 3 months.

# Average Nutritional Valuesper 100g of which saturates Carbohydrate of which sugars









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