



HEALTHY OATMEAL BANANA PANCAKES

Ingredients

- 2 bananas
- 1 cup oats
- 2 eggs
- 2 tbsp yogurt, heaping
tbsp
- 1 tsp baking powder
- 1 tsp vanilla or cinnamon
(optional)
- 1 tsp butter or coconut oil

Directions

Step 1

Use your food processor, blender or hand blender and a bowl to prepare the batter. Simply blend everything together until smooth.

Step 2

Heat a large non-stick pan to medium, cover with butter/coconut oil and pour the batter forming small, palm-sized pancakes. Reduce the heat a bit (these burn fast if the temperature is too high!).

Step 3

Once bubbles come up and the edges are done, flip using a large spatula. Cook until golden brown and then transfer to a plate.

Step 4

Serve immediately like this or top with your favorite toppings - fresh fruit, maple syrup, peanut butter or honey and butter.

Note: You can also serve them with fresh fruit like berries, honey, maple syrup, peanut or almond butter. Or any other topping you like!

Enjoy!

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