OATMEAL BANANA PANCAKES

PREP TIME: 10 min

SERVINGS: 3

INGREDIENTS

- 2 ripe bananas
- 2 large eggs
- ½ cup rolled oats
- ½ tsp baking powder
- 1 tsp cinnamon (optional)
- Non stick spray
- Syrup for serving

PREPARATION

1. Add bananas, eggs, oats, baking powder, and salt to a blender. Blend until smooth.
2. Let the batter rest for 10-20 minutes to thicken. The blended oats will absorb some of the liquid to avoid a runny batter.
3. Heat a nonstick skillet over medium-low heat and lightly coat with cooking spray or oil.
4. Spoon batter into small pancakes. Cook for 2-3 minutes, until bubbles form throughout the pancake and edges are set. Flip and cook for and additional 1-2 minutes.
5. Serve with a drizzle of maple syrup, honey or peanut butter.

