

Marie Saba

*from my kitchen to yours*

## Banana Oat Pancakes

*Makes 8-10 (3" to 4") pancakes*

### Ingredients:

- 1 cup (120 g) oat flour
- 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup old-fashioned oats
- 3 Tablespoons (42 g) butter, melted
- 1 very ripe banana
- 3/4 cup (177 ml) milk or dairy-free alternative, plus more as needed to thin batter
- 1/2 teaspoon vanilla



**For serving:** maple syrup, berries, sliced banana, nut butter, Nutella, yogurt, honey, cottage cheese, whipped cream

### Instructions:

1. In a medium bowl, mix together oat flour, baking powder, salt, and oats.
2. In another bowl, mix together banana with butter, mashing with a fork until fairly smooth. Add milk and vanilla; stir to combine.
3. Add banana mixture to dry ingredients. Stir to combine. Add more milk to thin batter if needed.
4. Heat a little butter in a large skillet over medium heat. Scoop batter (about 1/4 cup) into pan and shape and smooth into a 3" to 4" pancake. Cook until edges are dry and bubbles start to form on the top of the pancake. Flip and cook other side. Transfer to serving platter.
5. Continue with remaining batter, adding more milk as needed to thin batter as you go. Serve pancakes, warm, with desired toppings and enjoy!

**Make-Ahead Tip:** Pancakes can be stored in the refrigerator in an air-tight container for up to 4 days, or in the freezer for up to 2 months.

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