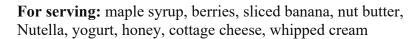


## **Banana Oat Pancakes**

*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





## **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.

YouTube: Marie's Kitchen Website: MarieSaba.com Email: Marie@MarieSaba.com