

Banana Oat Pancakes



What you need

- 2 cups Quaker oats
- 4 eggs
- 2 mashed bananas
- 1 cup milk
- 1/4 cup vegetable/canola oil
- 1/2 tsp ground cinnamon
- 3 tsp baking powder

Servings: 2-4

Preparation (25 minutes):

1. Mash the bananas and beat the eggs in separate bowls and combine
2. Add oats, milk, 2 tablespoons of oil, baking powder and cinnamon to the egg/banana mix
3. Blend together with fork or hand blender until smooth; let sit for 10 minutes
4. Preheat a pan over medium heat and brush with the remaining oil
5. Pour about $\frac{1}{4}$ cup batter per pancake onto a pan, spacing well apart. Cook, turning once, for about 3-5 minutes per side until golden brown
6. Top with optional extras such as fruit, maple syrup, peanut butter, honey, Greek yogurt, fresh, canned or thawed fruit