

Banana Oat Pancakes

Serves: 1 | Vegetarian | Breakfast



INGREDIENTS

1 banana roughly chopped 1/4 cup oats 1 egg

½ tsp baking powder1 tbsp ground flaxseedPinch of salt

To Serve

Walnuts Berries Maple syrup

METHOD

- 1. Blend all ingredients with stick blender or food processor/blender.
- 2. Melt butter or coconut oil in frypan and cook batter until bubbles appear on one side, then flip.
- 3. Serve with fresh berries, any nuts and a drizzle of maple syrup or honey.



A quick and easy nourishing breakfast to keep you full all morning.

Make sure your pan is greased and heated well or the pancakes will stick and won't turn easily. I use a heavy cast iron pan, you could also use a non-stick one.