



Banana & Oat Pancakes



- 80 g rolled oats
- 3 ripe bananas
- 4 eggs
- 1 pinch cinnamon
- 1 pinch salt

Blend the oats into flour in a blender. Mash the bananas in a large mixing bowl and combine them well with the oat flour, eggs, cinnamon, and salt.

Heat up a non-stick pan with $\frac{1}{2}$ tbsp. of oil and add 3 spoons of batter from the mixing bowl. Fry for 15 minutes on one side, then flip over and cook for another minute until set and golden brown.

Serve the pancakes warm with nut butter, yogurt, and berries.

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