

Easy banana pancakes

Preparation and cooking time: 15 minutes

Ingredients:

- 2 very ripe bananas
- 2 eggs
- 1 ½ cups oats
- ½ tsp vanilla or ground cinnamon (optional)
- 1 tsp coconut oil or butter

Directions:

- Place ingredients in a bowl and blend with a hand blender
- Heat a non-stick frying pan, add butter and swirl around the pan
- Place 1 tbsp of the pancake mix onto the hot pan and spread out a little with the back of the spoon. Repeat until pan is full with space between each pancake
- Fry on medium heat for 2 minutes, then turn pancakes and cook other side until golden, 1 – 2 minutes
- Serve immediately or eat cold. Great as a healthy breakfast or snack or to include in school lunchboxes

For extra flavour, drop a few blueberries, strawberry slices or dark chocolate chips onto the top of the pancakes straight after putting them into the pan