

# Banana Oatmeal Pancakes



Serves: 4

## Ingredients

- 1 ½ cups rolled oats
- 2 ripe bananas
- 2 eggs
- ½ cup milk
- 1 teaspoon vanilla extract
- 2 teaspoon baking powder
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- Olive oil

## Method

1. Blitz oats in a blender until they are of flour texture.
2. Add remainder of ingredients and blend until smooth.
3. Heat a medium, non-stick frying pan over low-medium heat. Add a drizzle of olive oil.
4. Use ¼ cup to measure out and pour pancake mixture into pan.
5. When bubbles start to form, flip pancakes.
6. Cook until golden on the underside and then plate up.
7. Serve with your favourite fruity toppings.

