

Banana Pancakes

Submitted By: Angela

Time: 30 min.

Instructions

1. Put all ingredients into a blender and blend until smooth
2. Preheat a pan to medium low with the coconut oil
3. Pour small amounts of the mixture into a heated skillet (making the pancakes smaller so they are easier to flip)
4. When the pancakes start bubbling in the center, flip them over and let them cook for about 60 seconds or less
5. Take them out of the skillet and enjoy

Notes:

If you let the batter sit for about five minutes after blending it will thicken up and the pancakes will be fluffier. You can also make the batter the night before so you don't have as much work to do in the morning!

Ingredients

- 1 banana
- 2 large eggs
- Splash of vanilla extract
- 1/8 tsp of baking powder
- 1/8 tsp of baking soda
- Coconut oil