



Easiest Pancakes Ever

4 servings

15 minutes

Ingredients

2 Banana (plus extra for topping)
6 Egg
2 tbsps Coconut Oil
1/3 tsp Cinnamon ((plus extra for
topping))
1/4 tsp Vanilla Extract

Directions

- 1 To a large bowl, add the bananas, eggs, cinnamon & vanilla. Mix well with whizz stick or mash until a batter forms.
- 2 Melt the coconut oil in a large skillet over medium heat. Once hot, pour the batter into the skillet, roughly 1/4 cup at a time. Cook for 3 minutes, or until the top starts to bubble slightly, and flip. Repeat the process until all the batter is used up.
- 3 Transfer to a plate and top with sliced banana or your favourite toppings such as blueberries, cacao nibs & cream. Enjoy!

Notes

Leftovers: Refrigerate in an airtight container for up to three days. Freeze for up to one month.

Serving Size: One serving is approximately two pancakes.

Additional Toppings: Honey, maple syrup, pureed fruit sauce, nut butter, chocolate chips and/or chopped nuts