

# Vegan Oatmeal Banana Pancake

**Makes: 10 pancakes**

## **Ingredients:**

Banana, ripened and peeled:  $\frac{3}{4}$  cup

Sugar: 2  $\frac{1}{3}$  tablespoon +  $\frac{1}{2}$  teaspoon

Water:  $\frac{3}{4}$  cup + 3 tablespoon

Vegetable Oil:  $\frac{1}{4}$  cup + 1 tablespoon

All Purpose Flour: 1  $\frac{1}{4}$  cup

Quick Oats:  $\frac{1}{2}$  cup + 2 tablespoon

Baking Powder: 1 tablespoon +  $\frac{3}{4}$  teaspoon

Baking Soda:  $\frac{1}{2}$  teaspoon

Kosher Salt:  $\frac{1}{2}$  teaspoon

Ground Cinnamon:  $\frac{1}{2}$  teaspoon

## **Instructions:**

1. Mash banana and sugar together until mostly smooth.
2. Add water and oil and mix well. Set aside.
3. Combine flour, oats, baking powder, baking soda, salt and cinnamon and mix well. Set aside.
4. Add dry ingredients to wet ingredients and mix until smooth.
5. Preheat griddle to 325°F.
6. Lightly oil griddle. Portion pancakes onto griddle.
7. Cook until lightly browned on both sides.