

Three-Ingredient Banana Pancakes

Instructions

1. In a medium-sized bowl, mash a banana with a fork until smooth. Add the egg and oats to the mashed banana and mix well.
2. Heat a large nonstick skillet over medium-low heat.
3. Pour the batter into the pan to make pancakes. Cook for about 3-4 minutes, flip, and cook for another 3-4 minutes or until golden brown on both sides.
4. Top with maple syrup and pecans or other desired nuts, and enjoy!

Ingredients

- 1 medium ripe banana (the riper the better!)
- 2 tbsp quick oats
- 1 large egg, beaten
- Toppings: maple syrup and pecans

Grocery List

Produce

- Banana

Pantry

- Quick oats
- Maple syrup
- Pecans

Dairy

- Eggs