

BANANA BREAD PANCAKES

INGREDIENTS:

dry -

- 1 cup all-purpose flour
- 1 T light brown sugar
- 1 t baking powder
- 1 t baking soda
- 1/4 t cinnamon
- 1/4 t kosher salt

wet -

- 1 cup mashed ripe bananas (about 2)
- 3/4 cup melted coconut oil (or vegetable oil)
- 1 cup buttermilk, shaken
- 1 large egg
- 1 t vanilla extract

mix ins + toppings -

- 1/3 cup chopped walnuts
- maple syrup and butter to top
- butter or oil for the skillet

DIRECTIONS:

1. In a medium bowl whisk together the dry ingredients. In a smaller bowl whisk together the wet ingredients. All at once add the wet to the dry and mix until just combined. Fold in the walnuts.
2. Preheat your skillet over medium heat and brush with butter or oil. Using 1/4 cup measuring spoon, scoop the batter onto the warm skillet. Cook for 2-3 minutes or until small bubbles form on the surface of the pancakes, then flip. Cook on opposite side for 1-2 minutes, or until golden brown.
3. Transfer cooked pancakes to a baking sheet in a 200F oven. Repeat until all the pancakes are done. Serve with butter, maple syrup, and more walnuts.