# **BANANA PANCAKES**



#### QUICK

Less than 15 mins start to finish

#### HEALTHY

Flaxseeds are an amazing source of omega-3 fatty acids which help maintain normal blood cholesterol levels

#### **FAMILY**



#### MEALS

Delicious, high protein breakfast to keep everyone full till lunchtime.

### **INGREDIENTS**

- 4 eggs
- 2 ripe bananas
- 200g oats
- 2 tsp cinnamon
- 2 tbs flaxseeds (optional)
- 100 -300 ml water
- Oil for frying

## **Toppings**

- Natural yoghurt
- Mixed fresh berries

#### **METHOD**

- Put the eggs into a blender, followed by the oats, cinnamon, flaxseeds and bananas
- 2) Blitz till smooth
- Add the water to make it pourable you need different amounts each time – start with 100 ml
- 4) Heat some oil in a large frying pan, when hot, pour in your pancake mix
- 5) When cooked, flip and cook the other side (I know its cooked when little bubbles appear in the pancake)
- 6) Serve with 1 tbs natural yoghurt and fresh berries



