

Banana Flour Pancakes

Source: http://edwardandsonsrecipes.org/banana-flour-pancakes/?utm_campaign=yummly&utm_medium=yummly&utm_source=yummly

Ingredients:

- ½ cup green banana flour
- 3 eggs (or replacement)
- 1 ½ tsp baking powder
- 1 Tbsp vanilla
- 1 Tbsp sugar or coconut sugar
- Pinch salt
- 1/2 cup almond milk
- ½ Tbsp apple cider vinegar
- Optional: chocolate chips, blueberries, strawberries, etc.

Directions:

1. Place all ingredients in a hi-speed blender and blend until smooth.
2. Let the batter rest for a couple of minutes before using.
3. Pour batter into a medium-hot skillet and fry in a bit of melted butter (or alternative) until golden brown and fluffy. Flip and cook the other side for about 45-60 seconds or until golden brown.
4. Optional: sprinkle chocolate chips, blueberries into mixture while cooking the first side.