

Banana Nut Pancakes with Chocolate Chips



Ingredients

- 2 Packets Quaker® Protein Instant Oatmeal - Banana Nut
- 1 Cup Quaker® Old Fashioned Rolled Oats
- 1 Tablespoon Mini Chocolate Chips
- 1 Teaspoon Baking Powder
- 1/4 Teaspoon Ground Cardamom
- 1/2 Teaspoon Cinnamon
- 1/8 Teaspoon Salt
- 3 Medium Bananas
- 2 Eggs
- 2/3 Cup Milk (dairy or non-dairy)
- 1 Teaspoon Vanilla Extract

For Topping (optional)

- 2 Teaspoons Pure Maple Syrup

How to make it

1. Mix all dry ingredients in a medium mixing bowl. Mash 2 bananas with a fork until fully mashed. Mix all wet ingredients in another small bowl. Combine bananas, wet & dry ingredients and mix until fully combined.
2. Heat a medium nonstick skillet on medium high heat and spray with cooking spray. Add 1/3 cup of the pancake batter to pan. Shake gently to spread out and use a spatula to form into a circle. Let cook for 4-5 minutes, until browned at edge and bottom and batter begins to set. Flip and cook for 2 minutes on the other side. Repeat with remaining batter, spraying skillet between each pancake.
3. Serve pancakes with fresh banana slices and if desired, a drizzle of maple syrup. Enjoy!



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

Makes 7
medium
pancakes

Made with



Quaker® Protein Instant Oatmeal -
Banana Nut