



OVERRIPE BANANA BLENDER PANCAKES

KitchenAid®



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INGREDIENTS

1½ cups quick oats	¼ teaspoon kosher salt
½ cup whole milk (or nondairy milk)	Unsalted butter or coconut oil, for cooking
2 overripe brown bananas	Maple syrup, butter, nuts and/or fruit (for serving)
1 large egg	
½ teaspoon pure vanilla extract	
½ teaspoon cinnamon	
1½ teaspoons baking powder	SCRAP: OVERRIPE BANANAS

DIRECTIONS

Combine oats, milk, bananas, egg, vanilla, cinnamon, baking powder and salt in the jar of your KitchenAid® Pro Line® Series Blender. Blend on speed 1 and increasing to speed 4 until completely smooth, about 15 seconds. Use the tamper if needed.

Heat a large skillet or griddle to **medium heat** with a few teaspoons of butter or oil. Pour about ¼ cup of batter into pan. Cook for about 1½ minutes on each side until puffed and golden brown.

Serve immediately with your favorite toppings.

MAKES 6 PANCAKES