

Banana Nut Pancakes with Chocolate Chips



Ingredients

- 2 packets Quaker® Protein Instant Oatmeal - Banana Nut
- 1 cup Quaker® Old Fashioned Rolled Oats
- 1 tbsp mini chocolate chips
- 1 tsp baking powder
- 1/4 tsp ground cardamom
- 1/2 tsp cinnamon
- 1/8 tsp salt
- 3 medium bananas
- 2 eggs
- 2/3 cup milk (dairy or non-dairy)
- 1 tsp vanilla extract

For Topping (optional)

- 2 tsp 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	SERVINGS
5 min	10 min	15 min	6-8

Made with



Quaker® Protein Instant Oatmeal - Banana Nut