

Hearty Banana Oat Flapjacks

Ingredients

- 2 large ripe bananas, peeled and sliced
- 1 tbsp granulated sugar
- 1 cup all-purpose flour
- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 tbsp baking powder
- 1/4 tsp ground cinnamon
- 1/4 tsp salt (optional)
- 1 cup fat-free milk
- 1 egg, lightly beaten
- 2 tbsp vegetable oil
- Original Syrup
- Banana slices (optional)
- Coarsely chopped walnuts or pecans (optional)

How to make it

1. In medium bowl, combine banana slices and sugar; stir to coat slices with sugar.
2. Set aside.
3. In large bowl, combine flour, oats, baking powder, cinnamon and salt; mix well.
4. In medium bowl, combine milk, egg and oil; blend well.
5. Add to dry ingredients all at once; mix just until dry ingredients are moistened. (Do not overmix.)
6. Heat griddle over medium-high heat (or preheat electric skillet or griddle to 375°F).
7. Lightly grease griddle.
8. For each pancake, pour scant 1/4 cup batter onto hot griddle.
9. Top with four or five banana slices.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	12

Made with



Quaker® Oats-Old Fashioned

10. Turn pancakes when tops are covered with bubbles and edges look cooked.
11. Serve with warm syrup and, if desired, additional banana slices and nuts.