



BANANA OATS PANCAKES

DIFFICULTY	PREP TIME	COOK TIME	SERVES
1/5	10'	10'	3-4

INGREDIENTS

4 Bananas	1 egg	Vanilla Ice Cream
2 tbsp of oatmeal	1 spoon of butter	Cinnamon powder
1 tsp of vanilla extract	Nutella	

PREPARATION

- First, peel 3 bananas and place them on the grill, at medium heat. Once they look golden, flip.
- In the meantime, exchange ^{ONE} on grill for a griddle, which we will use for the pancakes later on.
- For the pancake batter, in a bowl, smash one banana, add 2 tbsp of oatmeal, 1 tsp of vanilla extract, 1 whole egg, and whisk all together.
- On the griddle, add a spoon of butter, and once melted, pour some pancake batter, and cook it on medium heat, until slightly golden. Flip them, and cook on the other side until golden brown.
- Remove from the heat, place the pancakes on a plate, and add a spoon of Nutella on top. Cut a grilled banana in half, and add on top of the pancakes. Finish with a scoop of vanilla ice cream on top. You can sprinkle with cinnamon powder to finish for a tasty touch.



Scan to
watch full recipe