

# Vegan Vanilla Pancake Recipe

## Ingredients

- A Pinch of Salt
- 1 Ripe Banana
- 40g of Porridge Oats
- 120ml of Almond Milk
- 1tsp of vanilla extract
- \* (Maple syrup to serve)

## Equipment

- Small / Medium Frying Pan or Crepe Pan
- Measuring Utensils
- Spatula
- Blender

## Method

1. Measure all the ingredients and put them in a blender and blend until smooth and let rest for 5 minutes.
2. Heat up the crepe or frying pan on medium heat (non-stick frying pan if possible).
3. Pour 1/4 of the smooth mixture into the pan and cook for approximately 1-2 on each side until the top begins to bubble, flip and continue until golden brown.
4. Repeat step 3 until all the mixture has been used.

Serve with maple syrup and fruit and enjoy!!