

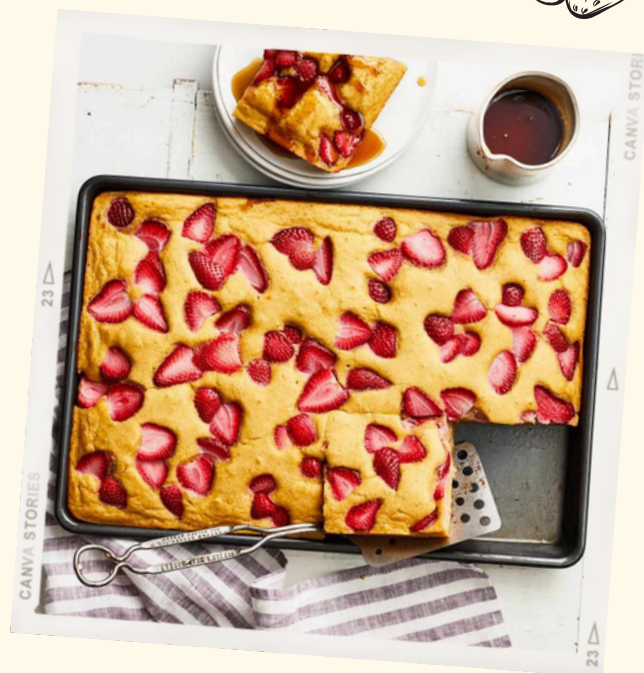


# Sheet-Pan Pancakes



## Ingredients:

- 1 ripe banana
- 1 egg
- 1/4 cup unsweetened Greek yogurt
- 100 grams (about 1 cup) oat flour - *can be made from pulverizing oats in food processor*
- 2 tbsp maple syrup or honey
- 1/8 cup milk of choice
- 1/2 tsp vanilla extract
- a pinch of salt
- 3/4 tsp baking powder
- Strawberries



## Directions:

1. Preheat oven to 350°F and line an 8x8 pan with parchment paper.
2. In a large bowl, mash the banana. Once mashed, combine the banana purée with the egg, the Greek yogurt, the honey, the vanilla extract and a pinch of salt.
3. Sift in the oat flour and the baking powder. Start mixing, adding the milk gradually until you get a smooth batter.
4. Transfer the pancake batter to the prepared baking pan and top with strawberries, or any other toppings of your choice.
5. Bake the pancakes for 15 to 20 minutes, or until a toothpick inserted in the center comes out clean.

Cool completely before storing in the refrigerator for up to 5 days. Re-heat in the microwave or toaster oven as needed.

