

Coffee Cake Banana Bread Pancakes

Gluten & Dairy Free

Ingredients:

- 1 mashed banana
- 1/4 C of Nutpods coffee cake creamer
- 1 egg
- 1/2 C of Oat Flour
- 1/2 tsp of Baking Powder
- 1 tsp of Cinnamon

Steps for Cooking:

- 1 Pre heat your skillet on medium heat.
- 2 In a bowl, mash the banana. Then add the coffee cake creamer and egg; whisk together. Add oat flour, baking powder and cinnamon, and whisk some more.
- 3 Pour into heated skillet and cook to pancake perfection.
- 4 Stack them high and cover in maple syrup! Enjoy



Notes

If you don't have Nutpods Coffee Cake Creamer, just use almond milk to keep it dairy free or regular milk if you are not dairy free!

You do not have to use oat flour. You can use regular flour or even a pancake mix.