



Fruit & Veggie Sheet Pan Pancakes Recipe

 Serves: 4
  Prep Time: 10 m
  Cook Time: 15 m

Ingredients

- 1/4 cup – butter, unsalted
- 1/2 cup – zucchini
- 1/2 cup grated – carrot
- 2/3 cup – milk
- 1/2 cup – applesauce, unsweetened
- 2 large – egg
- 1 teaspoon – vanilla extract
- 1 1/2 cup – flour, whole wheat
- 1 teaspoon – baking powder
- 1/2 teaspoon – baking soda
- 1/2 teaspoon – cinnamon
- 1/4 teaspoon – salt

TOPPINGS:

- 1/2 medium – banana
- 1/2 cup – strawberries
- 1/2 cup – blueberries

Directions

1. Preheat oven to 425* F. Cover a 10x15 inch sheet pan in foil. Melt 1/4 cup butter in a microwave safe dish and brush half of it over the foil, coating evenly.
2. In a medium bowl, pour the remaining half of the melted butter (2 tablespoons). Grate half a cup each of zucchini and carrot and add to the butter. Also add milk, applesauce, eggs, and vanilla. Whisk until combined.
3. In a separate bowl, whisk together whole wheat flour, baking powder, baking soda, cinnamon, and salt. Add this mixture to the wet mixture and mix just until combined.
4. Pour the pancake batter into the prepared sheet pan and even the batter out. Top with half a banana, cut into thin slices, as well as 1 total cup of berries (we used half strawberry, cut into slices, and half blueberry).
5. Bake for 13-14 minutes in the preheated oven, until slightly risen and cooked through.

SERVES 4. To serve 6, use a 17 x 11.5 sized sheet pan and make this recipe 1.5 times bigger.

