

Banana Oatmeal Pancakes {Toddler Friendly!}

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Ingredients

- 1 cup old fashioned oats
- 2 cups whole wheat flour
- 2 tablespoons flaxseed meal (or just additional flour)
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 1/2 cups whole milk
- 1/2 cup yogurt
- 2 eggs
- 1 tablespoon maple syrup
- 1 teaspoon vanilla extract
- 2 tablespoons butter, melted (I've also used melted coconut oil)
- 2 bananas, mashed
- butter, for greasing skillet

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Instructions

1. Place oats in blender and process on high until it forms oat flour.
2. In a large bowl, combine oats, flour, baking powder, baking soda, cinnamon, and salt, and blend to combine.
3. In a separate bowl, combine milk, yogurt, eggs, maple syrup, vanilla, melted butter, and mashed bananas and stir well.
4. Add wet ingredients to flour mixture and mix until just combined.
5. Heat a large skillet over medium-high heat.
6. Add butter and let melt.
7. Pour batter 2-3 tablespoons at a time and cook each pancake until bubbles start to form. Flip and cook another 2-3 minutes.
8. Repeat with remaining batter.
9. Serve top with maple syrup, yogurt, fruit, or any of your favorite pancake toppings!

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