Try this recipe! Take a picture and share with us on Facebook (Wayne County 4-H) or Instagram (@usuextensionwaynecounty) #4Hathome

**Banana Pancakes**

- 1 cup whole wheat flour
- 1 cup oat flour*
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 tablespoon sugar

- 1 teaspoon cinnamon
- 1 ripe banana, mashed
- 1 cup water
- 1 cup skim milk
- 2 eggs

Combine flours, soda, baking powder, sugar, and cinnamon in a medium bowl. Stir well. In a large bowl, combine mashed banana, water, milk, and eggs. Mix well. Add dry ingredients to wet ingredients and stir just enough to combine to two and remove lumps. If batter is too thick, add a little more milk. Preheat a non-stick griddle or skillet and lightly coat with cooking spray. Pour ¼ cup batter into pan for each pancake. Cook until pancake starts to form bubble on top then turn and cook until golden brown. Serve immediately.

Yield: 12 pancakes

*Don’t have oat flour? You can make some by whirling some oats in the blender or food processor!*

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Bananas are the perfect topping for cereal, yogurt, ice cream, pancakes, and waffles.