

Egg-free Banana Pancakes



These egg-free banana pancakes are the bomb! It's such an easy vegan pancake recipe, and I'm sure that if you just try it once, you will come back to it again and again.

Servings: 1

Pancake Batter

2,5 dl gluten-free oats
1 dl banana milk
1 ripe banana
1 tsp bicarbonate
1-2 tsp cinnamon
1 tsp lemonjuice
0,5 tsp vanilla powder

Banana Milk

1 room temperature banana
1 dl water

Topping

raspberries
wild blueberries
maple syrup
1 banana
cinnamon

Instructions

1. Start by defrosting some wild blueberries. Place in the fridge overnight, or take them out in the morning.
2. Then make the banana milk by putting a banana in the mixer together with water. Mix well for about 30 seconds. Put aside. You may need to take a little more or a little less water, depending on the size of the banana.
3. Add all the ingredients for the batter to the food processor and mix well. Add more banana milk if needed, but keep in mind that it should be a fairly thick and creamy texture.
4. Heat your ceramic frying pan on medium heat. Take half the batter and place in the frying pan. Spread it out and make it thinner using cold water on the back of a spoon. Cook for 2-3 minutes on one side, until the pancake is no longer stuck to the bottom. Turn and fry for about 1 minute. Do the same with the rest of the batter. Serve immediately.
5. Top with a sliced banana, some fresh raspberries, blueberries, cinnamon and maple syrup.

This recipe is created by Medical Medium.