



**Provided by
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Power Pancakes

Ingredients

- 1 cup rolled oats
- 1 banana
- 1 egg
- $\frac{3}{4}$ cup milk (plant or dairy)
- $\frac{1}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon vanilla
- 1 tablespoon olive oil
- 2 large handfuls of spinach

Instructions

1. Add all ingredients to a blender. Mix together on high speed until pancake batter is smooth.
2. Heat a large skillet over medium heat. Add a bit of oil and pour $\frac{1}{4}$ cup of the pancake batter onto the skillet, cooking 3 pancakes at a time.
3. Cook for 1-2 minutes per side or until lightly browned.

*Go pink! You could also use $\frac{1}{2}$ shredded raw beet in place of the spinach and the pancakes will be delightfully pink. Recipe serves 2.