

Peanut Butter Banana Pancakes

ingredients

- 1 ½ C flour
- 2 T baking powder
- 1 T white sugar
- ½ tsp salt
- 1 ¼ C milk
- 1 ripe banana, mashed
- 1/3 C smooth peanut butter
- 1 egg
- 1 T canola oil
- 1 tsp vanilla extract

directions

- Preheat griddle or skillet to medium heat.
- Mix flour, baking powder, sugar, and salt together in a mixing bowl. Combine milk, banana, peanut butter, egg, canola oil, and vanilla in another bowl; pour into the flour mixture and stir together until completely combined,
- Pour about 1/4 cup batter onto the pan. Cook until tiny bubbles form on the top (about 2-3 minutes); flip and continue cooking until the bottoms are browned (another 2-3 minutes). Repeat until all batter is used up. Keep finished pancakes warm and buttered.

