

NATURAL BLUEBERRY PANCAKES

INGREDIENTS

- 1 medium banana
- 1 cup nut milk
- 1 cup oats
- 1 tsp vanilla
- 1 cup blueberries
- 2 tbsp natural maple syrup

DIRECTIONS

1. Simmer $\frac{1}{2}$ cup blueberries on low-medium until starting to release juice. Add maple syrup, cook until syrupy and blueberries are broken down. Alternatively, you can blend the blueberries and syrup without cooking
2. In a blender puree the banana, milk, oats, and vanilla into a batter
3. Fold in $\frac{1}{2}$ cup blueberries, and pour out $\frac{1}{4}$ cup portions into a preheated non-stick pan
4. Flip when edges start to bubble, around 2-4 minutes per side
5. Serve with homemade blueberry syrup

