

WEEKDAY PANCAKES

Servings: 2 | Prep Time: 5 minutes | Ingredients: 5

Ingredients:

- 1 ripe but soft banana
- 2 eggs
- 1 teaspoon of cinnamon
- 1 tablespoon of butter (Vital Farms is our fave)
- maple syrup (the amount is really on you)

Directions:

1. Mash your peeled banana with a fork until semi smooth - some lumps are fine, kind of encouraged.
2. Heat your pan over medium heat.
3. Whisk the eggs and cinnamon in a separate bowl with your favorite whisk.
4. Pour your egg mixture into your bananas and stir to combine.
5. Toss your butter into the hot pan, and use a $\frac{1}{4}$ cup measuring cup to drop your pancakes onto the hot pan - they should sizzle!
6. Flip after about 1-2 minutes, and cook for another minute or so. They should be golden and scrumptious looking. Be ginger with the flipping and use a firm spatula.
7. Drown in maple syrup, sprinkle with raspberries, coconut flakes, cocoa nibs, peanut butter.

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