



Banana Nut Pancakes with Chocolate Chips



SERVINGS



COOKING TIME

6-8

10 min

Got some pancake fans in the house? They're going to love this sweet treat! Our Banana Nut Pancakes combine hearty Quaker Banana Nut Protein Instant Oatmeal and Old Fashioned Rolled Oats with the sweetness of chocolate chips for a great breakfast treat for the whole family.

Ingredients

- 2 packets [Quaker® Protein Instant Oatmeal - Banana Nut](#)
- 1 cup Quaker® Old Fashioned Rolled Oats
- 1 tbsp mini chocolate chips
- 1 tsp baking powder
- 1/4 tsp ground cardamom
- 1/2 tsp cinnamon
- 1/8 tsp salt
- 3 medium bananas
- 2 eggs
- 2/3 cup milk (dairy or non-dairy)
- 1 tsp vanilla extract

For Topping (optional)

- 2 tsp pure maple syrup

Cooking Instructions

1. Mix all dry ingredients in a medium mixing bowl. Mash 2 bananas with a fork until fully mashed. Mix all wet ingredients in another small bowl. Combine bananas, wet & dry ingredients and mix until fully combined.
2. Heat a medium nonstick skillet on medium high heat and spray with cooking spray. Add 1/3 cup of the pancake batter to pan. Shake gently to spread out and use a spatula to form into a circle. Let cook for 4-5 minutes, until browned at edge and bottom and batter begins

to set. Flip and cook for 2 minutes on the other side. Repeat with remaining batter, spraying skillet between each pancake.

3. Serve pancakes with fresh banana slices and if desired, a drizzle of maple syrup. Enjoy!