Banana Pancakes

You Will Need:

2 ripe bananas

¼ cup almond milk

2 eggs

1 cup flour

½ tsp baking soda

1 tsp baking powder

1 tsp almond extract

Heat your nonstick griddle or skillet to medium heat. In a blender or ninja place all your ingredients and blend. It’s okay if there are a few small banana lumps. Pour batter onto heated surface into whatever sized pancakes you like. Heat until edges are dry and then flip them and cook for another 45 seconds.

Top with butter and fresh fruit, or syrup or honey.

Enjoy!