

# Banana Pikelets

## Ingredients

- 1 ripe banana
- 2 eggs
- 1 tblspn Chia seeds
- Pinch of cinnamon
- Splash of vanilla extract

## Directions

1. Throw all into a food processor and whizz until smooth.
2. Leave sit in the bowl for 5 minutes and the chia in the mix will help the mixture swell up into a batter.
3. Warm a frying pan over medium heat. Add a little bit of coconut oil to grease the pan.
4. Use an ice cream scoop to scoop out some batter and put in the pan. Cook like normal pancakes. They will start to bubble up a bit, then it's time to gently push the slide underneath to flip them over. You may need to jiggle the slide a bit.

## Tips

- These need to be eaten within 24 hours.

## Another 2 ways to use this recipe

- Add a couple of blueberries on top on the batter once you have placed it in the pan for a banana blueberry pikelet.
- Add some grated zucchini to this mix - make sure you squeeze the excess liquid out of the zucchini.

