Chocolate Banana Pancakes Nut-Free & Kid Approved

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Makes 12 mini pancakes or 6 regular size

Ingredients:

- 2 small ripe bananas
- 2 eggs
- 2 tablespoon sun butter (or nut butter of your choice)
- 4-5 small dates, soaked in hot water to soften
- 1 tsp vanilla
- 1/2 cup + 2 tablespoons oat flour
- 2 tablespoons raw cocoa powder (may need more if cocoa powder is not raw)
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/8 tsp salt
- Coconut oil or butter
- Chocolate chips (optional but recommended for the kids)
- Cashew cream & strawberries to serve (optional)

Instructions:

1. In a blender, mix together the banana, eggs, sun butter, dates (drained from the water) and vanilla.
2. In a medium bowl whisk together the oat flour, cocoa powder, baking powder, baking soda, and salt. Set aside.
3. Pour the wet ingredients over the dry and fold the ingredients together until no more flour is visible (you can also make the batter totally in the blender, your choice). Leave the batter to rest for about 10minutes for all the chemical reactions to take place resulting in fluffier pancakes.
4. Heat a frying pan over medium heat with your choice of oil or butter, and once hot fry the pancakes about 1/4 cup each for the regular size, and 2 tablespoons for mini. Add some chocolate chips before flipping. Once you see those lovely bubbles, turn them over to continue cooking the other side.
5. Serve the pancakes stacked and topped with cashew cream & strawberries. I made them mini and packed them as a snack in Noura's lunch box.