

My partner's last name - and to be fair he is the one who makes these most (all) of the time

THE POLITZKI PANCAKES

Banana Oat Pancakes - Made in a BLENDER! Yes Please.

Ingredients:

- 4 eggs
- 2 ripe bananas - the gross brown ones the kids refuse to eat
- 4 tablespoons maple syrup
- 2 teaspoon vanilla - I like to freehand it
- 1/2 cup milk or water
- 3 cups rolled oats
- 4 teaspoons baking powder - POWDER not soda - we made that mistake once and it was bad
- 1/2 teaspoon salt

Instructions:

1. In a blender, combine all the wet ingredients.
2. Add the oats, baking powder, and salt until smooth. You'll need a good blender.
3. Cook them like you do any pancakes
4. Okay fine - heat a skillet over medium and grease with butter.
5. Pour the batter out to make whatever size pancakes you like. The kids like wee teeny tiny ones. I like one that is exactly the same diameter as my Beyond Meat veggie sausage so I can eat it as a delicious little sandwich.
6. Once it starts to get a few bubbles flip it over - usually 2-3 minutes per side.
7. I like mine with blueberries and pecans cooked in - add those right before the flip. Sliced strawberries just make gross mushy pancakes - don't waste your time.

Serve the pancakes warm. Most people serve pancakes with butter and maple syrup but we are unreasonable grownups who say "the butter and maple syrup is baked in to these pancakes so eat them as they are."

We don't even serve them with silverware usually. We just eat them like with our fingers like savages. Savages eating fancy oat pancakes filled with expensive, out of season blueberries. Enjoy.

