Chocolate Chip Oatmeal Cookie Pancakes
Cheap, Fast and Healthy, Feb. 5th

Ingredients:
- 1 very ripe medium banana
- 1 teaspoon baking powder
- 1 egg
- pinch salt
- ½ teaspoon vanilla extract
- 1 Tablespoon almond butter
- 1 Tablespoon canola oil
- 3 Tablespoons almond milk (or sub other milk)
- ½ cup rolled oats
- ½ cup whole wheat or unbleached flour
- 3 Tablespoons semisweet chocolate chips

Directions:
a. Preheat a skillet to medium heat or about 300-325 degrees
b. Mash ripe banana with baking powder
c. Add egg, oil, salt, vanilla, almond butter, almond milk, and stir
d. Stir in oats and flour until just combined
e. Sprinkle in chocolate chips and fold gently
f. Scoop scant ¾ cup measurement onto lightly greased griddle
g. Cook for 2-4 minutes on each side-until golden brown
h. Serve plain or with a small drizzle of maple syrup and a few additional chocolate chips for melting