

FLUFFY FRUIT PANCAKES

With honey drizzle and fresh mint



Preparation: 10 minutes

Cooking: 15 minutes

Total: 25 minutes

★★★★☆

INGREDIENTS

- ½ cup oat milk
- ½ cup all-purpose flour
- 1 ripe banana
- 1 tbsp maple syrup
- 1 tsp baking powder
- A pinch of cinnamon
- Mixed berries
- Mint leaves

For extra fluffy pancakes, let the batter rest for 5–10 minutes before cooking.

DIRECTIONS

- 1. Mash & mix:** In a bowl, mash the banana. Add oat milk and maple syrup, then whisk well.
- 2. Add dry ingredients:** Stir in flour, baking powder, and cinnamon until smooth. Avoid overmixing.
- 3. Rest the batter:** Let the mixture rest for 5–10 minutes.
- 4. Cook the pancakes:** Warm a non-stick pan. Pour small rounds and cook until bubbles appear. Flip and cook until golden brown.
- 5. Plate the pancakes:** Gently arrange the pancakes on serving plates matching the number of guests.
- 6. Serve with toppings:** Stack the pancakes on a plate, top with a handful of fresh berries, drizzle with honey and add mint leaves for a refreshing finish.
Serve immediately while warm.