

Paleo Banana Pancakes

Yields about 12 pancakes

- 2 Bananas
- 4 eggs
- 2 table spoons Coconut Flour
- 2 teaspoon of vanilla extract
- A few shakes of cinnamon
- Coconut oil, for cooking



1. In a food processor add the banana and the eggs and mix until creamy.
2. Add in the coconut flour, vanilla and cinnamon and mix until smooth.
3. While your mixing the ingredients, have your griddle heating. Put some coconut oil where you'll be pouring your pancakes.
4. On your greased, hot griddle pour the mixture into sections. Each side can take anywhere from 8-10 min. Once the pancake comes free off the griddle, flip it. Be careful not to burn!!

I heated up some apples, cinnamon and coconut oil for a topping. Joe just had maple syrup!
Enjoy however you wish! This recipe is adaptable to add any type of fruit inside as well, apples blueberries, even some chocolate chips!

Cheers!