

Sweet Potato Banana Pancakes

(w/o eggs)

By CuddlesandChaos.com

Ingredients:



One Sweet Potato – Baked
One very ripe banana
Almond Milk (to thin, if necessary)
Coconut Oil (for cooking in skillet)

Instructions:



- Peel banana and toss into in a bowl
- Bake the sweet potato. Once cooled enough, remove skin and mash together with the banana
- If batter is too thin, add a 'splash' of Almond Milk in order to thin to desired consistency of pancake batter
- Place about 1 TBSP (or more) coconut oil to coat skillet, and heat to medium
- Scoop spoonful's of batter to preferred size of pancakes. Cook until bubbles begin to come through. Flip pancake with spatula and cook other side
- Serve topped with Honey, or Maple Syrup or favorite fruit