

Blueberry Oatmeal Yogurt Pancakes

1/2 cup Oats (gluten free)

1/2 teaspoon Baking Powder

6 oz. Greek Yogurt

1/2 medium ripe Banana

1 Egg

1/2 teaspoon Vanilla

1/3 cup Blueberries (fresh or frozen)

Directions:

1. Place all ingredients, except blueberries, into a blender and blend until smooth. You may need to add a teaspoon of milk if your batter is too thick.
2. Set batter aside to thicken up for a few minutes.
3. If batter is too thin, add a tablespoon or two more of oats and blend again.
4. Grease a nonstick skillet or griddle with cooking spray and heat over medium low heat.
5. Drop small circles of batter (about 1/4 cup) onto the heated skillet.
6. Sprinkle a few blueberries on top.
7. Cook until bubbles appear on top.
8. Flip cakes and cook until golden brown on underside.
9. Wipe skillet clean and repeat with more cooking spray and remaining batter.

*Makes about 4-6 pancakes.