


Banana Oat Pancake

Dr. Oetker Recipe for Banana Oat Pancake

16 pieces

   Easy

 up to 5 Min.



Ingredients:

For Pancake:

1 box Dr. Oetker Nona Pancakes Original
5 tbsp Dr. Oetker Instant Oats
30 ml Vegetable Oil
300 ml Water
3 Eggs (Large)

For Topping:

Honey
1 Banana (sliced)
Chopped Walnuts

- 1 Preheat a crepe pan. Pan is ready when drops of water sizzle and disappear.
- 2 Mix Dr. Oetker Nona Pancake Original with vegetable oil, water and egg. Stir well.
- 3 Add Dr. Oetker Instant Oats, stir to combine.
- 4 Pour $\frac{1}{4}$ cup of batter into the pan. Cook for 1½ minute. When the bubbles at the edge of the batter pop and a hole is left which does not immediately close up, flip the cake gently.
- 5 Cook the other side for 1½ minute or until golden.
- 6 Serve pancakes with sliced banana and walnuts, top with honey. Simply irresistible!