



PREP
5 min

COOK
12- 14 min

SERVES
24 mini bites

Banana Oat Blender Pancake Bites

INGREDIENTS

2 ripe bananas
1 cup Goldenvale rolled oats
2 Lodge Farms eggs
1/2 cup Farmdale full cream milk
1 tsp White Mill baking powder
1 tsp White Mill vanilla extract
1/4 cup Bramwells honey (optional)
1/2 cup Choceur milk chocolate bits (optional)

METHOD

1. Preheat oven to 180°C (fan-forced). Grease a mini muffin tray or line with mini cases.
2. Add the bananas, rolled oats, eggs, milk, baking powder, vanilla, and honey (if using) to a blender.
3. Blend until smooth and well combined, scraping down the sides if needed.
4. Pour the mixture into the mini muffin holes, filling each about three-quarters full. Top with chocolate bits if desired.
5. Bake for 12-14 minutes, or until set and lightly golden around the edges.
6. Cool completely before packing into lunchboxes.



Make a double batch and freeze. They thaw perfectly in lunchboxes by morning tea.



Good Different