

Vegan Blueberry Pancakes

Serves 4 (about 15 pancakes)

Ingredients

- 1 banana
- 3 tbsp. peanut butter
- 2 tbsp. agave nectar
- 1 and ½ cups vanilla soy or almond milk
- ¾ cup flour
- ¾ cup whole wheat flour
- 1 and ½ cups blueberries (fresh or frozen and thawed)
- Vegetable oil cooking spray or coconut oil



Directions

- 1) Mash the banana with the peanut butter, agave, and soy/almond milk. Whisk in the flour and blueberries.
- 2) Heat up a griddle and grease it with coconut oil or vegetable oil cooking spray.
- 3) Scoop pancakes and hot griddle and cook for a few minutes per side, until golden brown.
- 4) Top with peanut butter, blueberries, agave, and chia seeds (optional). (Other good toppings for these are sliced banana, maple syrup, and margarine).