



GLUTEN-FREE APRICOT BLENDER BANANA PANCAKES



SERVES: PREP TIME: COOK TIME:
4 | 5M | 7M

DAIRY FREE GLUTEN FREE VEGETARIAN

INGREDIENTS:

2-3 Tbsp Crofter's Organic Premium Apricot Fruit Spread

1 Cup Gluten-Free Oatmeal

2 Eggs

1/2 Cup Milk of Choice (We Used Almond Milk)

1 Tsp Baking Powder

1 Tsp Vanilla Extract

1/2 Tsp Cinnamon

2 Ripe Bananas Sliced

DIRECTIONS:

1. Preheat a greased skillet over medium-high heat.
2. Dump all your ingredients into your blender and give it a spin. Make sure your pancake mix is smooth before you stop blending.
3. Pour about 1/4 Cup of the pancake mix into the prepared skillet and let cook for about 3-4 minutes on each side.
4. Once cooked, top with a scoop of Crofter's Organic Premium Apricot Fruit Spread along with your favorite toppings/garnishes. We chose fresh organic apricots, sliced almonds, & a dash for powdered sugar. Enjoy!