

Easy Banana Paleo Pancakes

Ingredients:

- 3 ripe bananas
- 3 eggs
- 1 cup nut butter (almond butter is our favorite!)
- 1 tablespoon ground cinnamon
- 1 teaspoon nutmeg
- Coconut oil (for cooking pancakes)

Directions:

- 1. Preheat a skillet (or frying pan) to approximately 350 degrees Fahrenheit.
- 2. Combine all ingredients in a blender and mix well until you have a batter.
- 3. Grease skillet (or frying pan) with coconut oil.
- 4. Pour batter into small pancake shapes.
- 5. Cook for 2-3 minutes per side, then flip and cook for another 2-3 minutes.
- 6. Serve with toppings of your choice.

Enjoy!





