Protein Pancakes

Ingredients:

5 cup oats

3 scoops protein powder

5 ripe bananas

10 eggs

5 teaspoons baking powder

2.5 cups milk

5 teaspoons vanilla extract

1. Blend oats in a blender until they become a fine flour.
2. Add protein powder, banana, eggs, baking powder, milk and vanilla extract to the blender. Blend until smooth.
3. Heat a non-stick skillet over medium heat and lightly grease.
4. Pour batter onto the skillet to form pancakes, cooking until bubbles form on the surface. Then flip and cook until golden brown.
5. Serve with cool or warm drink. For freezing let pancakes cool then layer between parchment paper and freeze in a sealed bag. Reheat in microwave for 1-2 minutes.