

# Zucchini Bread Pancakes

Serves 10 - 12 Pancakes

## Ingredients

### DRY

- 2 cups *Oat Flour*
- 4 tsp *Baking Powder*
- ½ tsp *Sea Salt*

### WET

- ½ cup mashed *Banana*
- 1 cup dairy-free *Milk*
- 2 tbsp *Maple Syrup*
- 3 tbsp melted *Vegan Butter or Coconut Oil*
- 2 cups grated *Zucchini* (squeezed of excess moisture)
- ⅔ cup *Dairy-Free Chocolate Chips* (optional)

### SERVING

- *Maple Syrup* for drizzling over top.
- *Optional: add sliced bananas or chopped nuts*

## Instructions

### DRY

1. Add *Oat Flour, Baking Powder and Sea Salt* to a bowl and whisk together.

### WET

1. Add *Banana(s)* and dairy-free *Milk* in a medium mixing bowl and mash *Banana*.
2. To the same bowl add *Maple Syrup, Butter or Oil, grated and squeezed Zucchini, and Dairy-Free Chocolate Chips*
3. Mix together. Add Dry ingredients to Wet Ingredients. Mix well.

### COOKING

1. Heat a griddle or nonstick skillet over medium high heat.
2. Scoop about 1/3 cup of batter for each pancake.
3. Cook until golden brown and bubbling, flip and repeat for the remaining batter.

### SERVING

1. Serve right away with maple syrup, sliced bananas, or chopped nuts.

### ENJOY! 😊

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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