Easy Mini Almond Pancakes

Preparation time:	20 mins
Serves:	12 people
User Rating:	★★★★★

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Categories: Pancake Tuesday, Vegetarian, First Foods

These petite delights are not only delicious but also perfectly sized for tiny toddler hands. Packed with the wholesome goodness of almonds banana and blueberry, they're a delightful way to make breakfast or snack time an exciting adventure for little explorers and adults alike.



Ingredients

- ½ cup (75g) plain flour
- ½ cup (50g) almond meal
- 3/4 tsp baking powder
- 2 eggs
- 60ml (¼ cup) milk
- 1 tsp vanilla extract
- 1 small banana
- ¼ cup blueberries mashed

- 1 ½ tbsp plain yoghurt
- Ground cinnamon, to sprinkle (optional)

Method

1. Sift flour and baking powder into a medium bowl. Stir in almond meal. Whisk eggs, milk and vanilla in a jug. Add egg mixture to flour mixture and whisk until well combined.
2. Lightly spray a large non-stick frying pan with oil and heat over medium-high heat. Spoon tablespoons of batter into pan to form 4 mini pancakes. Cook for 1-2 minutes each side or until golden and cooked through. Repeat with remaining batter to make 12 pancakes, spraying with a little more oil as required.
3. Stir mashed blueberry through mashed banana. Add a dollop of yoghurt, then banana and blueberry mix on top of pancakes.
4. Sprinkle over a pinch cinnamon if desired.

Notes

Tip: Leftover pancakes can be wrapped in plastic wrap and frozen for up to 1 month. Try serving topped with apple puree, mashed berries or ricotta.

These mini almond pancakes are perfect for toddlers aged 9 - 12 months.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
35g	308kJ 74kcal	3g	3.5g	0.6g	6.9g	2.1g	36mg	0.8g

All nutrition values are per serve.