



ANA's Kitchen Corner

Sheet Tray Pancakes

Ingredients

For 8 servings

1 ½ cups whole wheat flour (195 g)
1 teaspoon baking powder
¾ Cup almond milk (160 mL)
1 ¼ cups unsweetened applesauce (280 g) or you can use mashed bananas
2 eggs
1 teaspoon vanilla extract
Blueberry, to taste
Strawberry, to taste
Dark chocolate chip, to taste
Banana, to taste

Preparation

Preheat oven to 425°F (220°C).

In a bowl, mix whole wheat flour and baking powder.

Add in milk, applesauce, egg, and vanilla extract. Mix until well combined.

Pour pancake mix on a greased baking sheet and evenly spread out.

Add desired toppings onto the whole pan or place in different corners for a variety.

Bake for 15 minutes.

Cut into squares. Serve now or freeze for up to a month.

Enjoy!

Recipe from: www.tasty.co

Ana's Kitchen tips:

1. Use the figure-eight stirring technique to prevent the bottom of your pan from scorching. Stir in a figure-eight pattern to prevent the bottoms of your pots and pans from scorching.
2. Put a dish towel or damp paper towel under your cutting board to keep it from slipping and wobbling. Yay for safety!