

## **GUT-LOVING RECIPE**

## **Banana Bran Hotcakes**

Makes: 10 – 12 hotcakes Preparation Time: 15 mins Cooking Time: 20 mins

## Ingredients:

- 1 cup strawberries
- · ½ banana
- 1 cup Kellogg's All Bran®
- 1½ cup wholemeal flour
- 1 ½ tsp baking powder
- 1 cup of cow's milk, almond, oat or soy milk
- ½ cup plain Greek yoghurt
- 1 free range egg
- · Oil for frying

## Method:

- 1. Slice strawberries into thin slivers and set aside
- 2. Mash the banana with a fork and set aside
- 3. In a large bowl, mix cereal, flour and baking powder
- 4. Whisk together milk, yoghurt, egg and mashed banana
- 5. Combine wet and dry ingredients and then fold in the sliced strawberries
- 6. Grease a non-stick frypan with a little oil and heat to medium. When hot, spoon about 1/3 cup of batter onto the pan for each hotcake
- 7. Cook until lightly browned, flip, and cook until the second side is lightly golden
- 8. Serve immediately, or keep warm in low oven
- 9. Serve with a drizzle of maple syrup or honey