

Cinnamon Pancakes with Bananas Foster Sauce

Serves 4

Bananas Foster Sauce

- 1/4 cup **Nature's Habit Granola Trail Mix with Banana Chips, Almonds & Pecans**
- 1/4 cup brown sugar
- 1/4 cup water
- 1 banana, diced
- 2 tablespoons butter

Cinnamon Pancakes

- 1 1/2 cups flour
- 1 1/2 tablespoons baking powder
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 1/4 cups milk
- 3 tablespoons butter, melted
- 1 egg
- Butter or cooking spray



For the sauce:

Add granola to a zip-top plastic bag and crush using a mallet or heavy bottomed pan; set aside.

Heat a nonstick pan on medium heat; add sugar and water and bring to a boil. Add banana and bring back to a boil again; boil for one minute. Add butter. When butter is melted, add crushed granola trail mix and stir until incorporated. Sauce will thicken as it cools. Serve in a bowl with a spoon for topping pancakes and waffles.

For the pancakes:

Measure all dry ingredients into a bowl, set aside.

In a small bowl melt butter, add milk and egg and mix vigorously. Add wet ingredients to dry and mix until all lumps are gone.

Heat a pan or griddle to medium heat and add a teaspoon of butter or spray cooking spray. Drop tablespoons of batter onto the griddle. Cook until bubbles appear and flip. Cook until pancakes are dry. Serve with banana sauce.