

Blueberry Banana Fritters



Prep Time: 10 min Cook Time: 5 min Servings: 6

Ingredients:

- 2 ripe bananas
- ½ cup whole wheat flour
- ¼ cup blueberries
- Pinch of cinnamon
- Olive oil for cooking

Instructions:

1. Mash bananas with the back of a fork and add the flour and cinnamon.
2. Gently stir in blueberries.
3. Heat a frying pan on medium-low and add just enough oil to coat the bottom.
4. Spoon about 2 Tablespoons of batter per pancake, be careful not to overcrowd the pan, you need room to flip them.
5. Fry the fritters about 4 minutes on each side or until they start to brown.
6. Remove from pan and allow to cool a few minutes before serving.

Try topping
with yogurt
and toasted
almonds!

