



FLAP JACK'S PEANUT STACKS

INGREDIENTS

- 1/2 cup peanut butter
- 1/3 cup honey
- 1 cup Quaker® oats (quick-cooking or old fashioned)
- 1-1/2 cups low-fat buttermilk
- 1 Tablespoon honey
- 1/2 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 egg lightly beaten
- 2 Tablespoons vegetable oil
- 3 medium-sized ripe bananas sliced

DIRECTIONS

1. In a small bowl, combine peanut butter and 1/3 cup honey; mix well. Set aside.
2. In a medium bowl, combine oats, buttermilk, and remaining honey; mix well. Let stand 10 minutes. In large bowl, combine flour, baking powder, baking soda, and salt. Add egg and oil to oats mixture; blend well. Add to dry ingredients all at once; stir with a fork just until dry ingredients are moistened. (Do not overmix.)
3. Heat griddle over medium-high heat. Lightly grease griddle. For each pancake, drop scant 1/4 cup batter onto hot griddle; spread into 4-inch circle. Turn pancakes when edges are covered with bubbles and begin to look cooked. (Note: These thicker pancakes take longer to cook than traditional pancakes.)
4. To serve, place one pancake on plate; spread with 2 Tablespoons peanut butter/honey mixture and top with an additional 4 to 6 banana slices. Repeat with remaining pancakes making stacks of two. Drizzle with honey, if desired.