

RECIPE

Leftover porridge pancakes



Ready in **15 minutes**

Serves **4**

Tags

Leftovers, Vegetarian

Ingredients

- 150g cold leftover porridge
- 150g self-raising flour
- 2 tsp baking powder
- 1 ripe banana , mashed
- 2 large eggs
- 100ml milk
- 2 tsp vegetable or sunflower oil
- Fruit, yogurt and maple syrup or honey, to serve

Preparation

1. Mix the porridge, flour, baking powder, banana, eggs and milk in a bowl. Heat the oil in a frying pan. Drop 2-3 tbsp of the porridge mixture into the pan and cook over a medium heat until the underside is golden and bubbles are popping on the surface.
2. Flip over and cook for another few mins until cooked through, then keep warm in a low oven and repeat until you've used up all the batter. Serve with the fruit and yogurt and top with a drizzle of the syrup or honey.

Tips

Leftovers from your leftovers? These pancakes are freezable!