**Banana Pancakes**

¾ C whole wheat pastry flour

¾ C unbleached, all-purpose flour

2 tsp baking powder

Dash of salt

1 Tbls egg replacer

1 C mashed ripe bananas (2-3)

1 C of rice or almond milk

½ C sparkling water

1 Tbls fresh lemon juice

1/3 c of blueberries, chocolate chips, etc. (optional)

In medium bowl, mix together flours, baking powder and salt.

In another medium bowl, whisk the egg replacer with ¼ C warm water until frothy.

Add bananas, mixing well.

Add milk, sparkling water, and lemon juice until well mixed.

Stir in banana mixture into dry ingredients until combined.

Gently stir in optional ingredients.

Heat a nonstick griddle or ceramic pan, on medium heat.

Pour ¼ C batter, per pancake, in griddle.

Once bubbling on surface, flip.

Cook until lightly browned.