**Banana Nut Pancakes**

**Ingredients**

1/2 cup whole-wheat flour

1/2 cup all-purpose flour, (spooned and leveled)

3 tablespoons light-brown sugar

1/2 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk

1 large egg, lightly beaten

1 1/2 tablespoons unsalted butter, melted

2 teaspoons vegetable oil

1 large ripe banana, thinly sliced

Maple syrup, for serving

Chopped walnuts or pecans for serving (optional)

**Directions**

Preheat oven to 250 degrees. In a large mixing bowl, combine flours, sugar, baking powder, baking soda, and salt. Whisk in buttermilk, egg, and butter until batter is well combined and free of lumps.

In a large nonstick skillet over medium heat, swirl oil to coat bottom of pan. Working in batches, add batter in 1/4-cup portions; cook until golden brown and tiny air bubbles form evenly on top, 2 to 5 minutes.

Top with banana slices, dividing evenly; flip pancakes, and continue cooking until slightly puffed, 2 to 5 minutes (reduce heat if browning too quickly). Transfer to a baking sheet; keep warm in oven while you cook remaining pancakes.

Serve pancakes with maple syrup and walnuts, if desired.