

“Flap Jack’s” Win Grand Prize

(NAPSA)—The ever-popular combo of peanut butter and bananas stole the show in the “Bake It Better With Kids” Recipe Contest. *Flap Jack’s Peanut Stacks*—hearty oat pancakes stacked with a honeyed peanut butter spread and bananas—earned \$6,500 for Grand Prize winner Renata Stanko of Lebanon, Ore.

Co-sponsored by *Quaker Oats* and the National Honey Board, the contest encouraged parents to spend quality time in the kitchen with their kids, and these prize-winning pancakes make a delicious start to a weekend morning. The recipe uses on-hand ingredients, and kids can help with measuring and mixing while an adult does the cooking.



Flap Jack’s Peanut Stacks
5 servings (10 pancakes)

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| 1 cup peanut butter | 2 teaspoons baking powder |
| $\frac{3}{4}$ cup honey | $\frac{1}{2}$ teaspoon baking soda |
| 1 cup Quaker oats (quick or old fashioned, uncooked) | $\frac{1}{4}$ teaspoon salt |
| $1\frac{1}{4}$ cups low-fat buttermilk | 1 egg, lightly beaten |
| $\frac{1}{2}$ cup all-purpose flour | 2 tablespoons vegetable oil |
| 1 tablespoon sugar | 3 medium-size ripe bananas, peeled and sliced |

Combine peanut butter and honey; mix well. Set aside. Combine oats and buttermilk; let stand 10 minutes. Combine flour, sugar, baking powder, baking soda and salt. Add egg and oil to oats mixture; blend well. Add to dry ingredients all at once; stir with fork *just* until dry ingredients are moistened. Heat griddle over medium-high heat; lightly grease. For each pancake, drop scant $\frac{1}{4}$ cup batter onto griddle; spread into 4-inch circle. Turn pancakes when edges are covered with bubbles and begin to look cooked. For each stack, place one pancake on plate; spread with 1 tablespoon peanut butter mixture. Top with 4 to 6 banana slices; repeat. Drizzle with honey.

Cook’s Tip: Substitute soy nut butter for peanut butter in spread.