

Raspberry-Banana Breakfast Tacos

Ingredients

3/4 cup all-purpose flour
3/4 cup whole wheat flour
3 tablespoons sugar
2 teaspoons baking powder
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
1 large egg, room temperature
1 cup 2% milk
2 tablespoons canola oil
1 teaspoon vanilla extract
1/3 cup cream cheese, softened
3 tablespoons vanilla yogurt
1 small banana, sliced
1 cup fresh raspberries

Directions

Whisk together flours, sugar, baking powder, cinnamon and salt. Combine egg, milk, canola oil and vanilla; stir into dry ingredients just until moistened.

Preheat a griddle over medium heat. Lightly grease griddle. Pour batter by 1/2 cupful onto griddle; cook until bubbles on top begin to pop and bottoms are golden brown. Turn; cook until second side is golden brown.

Meanwhile, beat together cream cheese and yogurt. Spread over pancakes; top with banana and raspberries. Fold up.



<https://www.tasteofhome.com/recipes/raspberry-banana-breakfast-tacos/>