



GLUTEN + GRAIN FREE PANCAKES

Finally a gluten free + grain free pancake recipe that actually has the texture of a normal pancake!

INGREDIENTS

- 2/3 cups cassava flour
- 1/3 cup coconut flour
- 3 eggs
- 1/4 tsp Celtic Sea Salt or Himalayan salt
- 1/4 tsp baking soda (food grade)
- 1 cup milk (we use coconut milk)
- Spices (see below)

DIRECTIONS

- Add all ingredients into a medium bowl, including any spices, whisk to combine.
- Add water to achieve desired consistency.

SPICE IT UP!

- Add spices such as cinnamon, cloves, vanilla + nutmeg.

TOP IT!

- Top with raw honey, organic maple syrup, homemade applesauce, nuts or fresh fruit!