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#Robinbarrieapproved Pancakes

INGREDIENTS

1/2 cup almond flour
1/2 cup oat flour
2 Tbsp ground flax
1/2 tsp cinnamon
1/4 tsp salt
1 Tbsp baking powder
2 eggs
1/2 cup unsweetened vanilla almond milk
1 Tbsp coconut oil, melted
2 Tbsp unsweetened applesauce
1 tsp vanilla extract
1 Tbsp maple syrup (optional)

PREPARATION

- 1 Beat egg in a bowl and mix in the rest of the ingredients.
- 2 Spray pan or griddle with non-stick spray (or use coconut oil or butter).
- 3 Add about 1/4 cup batter to heated cooking surface.
- 4 Allow to cook until edges set and pancake begins to bubble.
- 5 Flip and cook about 1.5-2 mins.
- 6 Serve with berries, bananas, maple syrup or any other toppings you like!

