

• Oat Flour •

Pancakes

Gluten-free ~ Dairy-free

You Will Need:

(This recipe makes about 12 pancakes using the 1/4 cup batter size, but I always make mine bigger)

2 Cups Oat Flour

1 teaspoon sugar

1 tablespoon Baking Powder

1/2 teaspoon salt

1 Cup Almond Milk

1 1/2 tablespoon coconut oil

2 eggs

1/2 teaspoon vanilla (optional, but delicious!)

Directions

If using an electric griddle, heat to 375. If using a stove top, heat to med-high.

Whist dry ingredients together in a large mixing bowl

Add the Milk, Oil, Eggs, and Vanilla to the bowl and stir until just combined.

Let the mixture sit for a minute or two before pouring, it helps to thicken it up a bit.

Lightly spray your pan/griddle

Use a 1/4 measuring cup to scoop the batter onto the pan, (or just eyeball it as you pour, like I did :))

Cook pancakes about 2 minutes per side. Once you see the bubbles forming, you know it's time to flip!

For the "Syrup:"

1 cup pumpkin puree

3 tablespoons Pure Maple Syrup (or to taste)

Combine together and stir well. Will keep in fridge for up to a week.