



Almond Pancakes (Sugar Free)

2 servings

20 minutes

Ingredients

75 grams Almond Flour
3 grams Baking Powder
1 1/3 Egg
53 milliliters Unsweetened Almond Milk
20 milliliters Coconut Oil (softened)
867 milligrams Cinnamon
500 milligrams Sea Salt
35 grams Almond Butter (for topping)
20 grams Almonds (roughly chopped, for topping)

Directions

- 1 In a medium-sized bowl, whisk together the almond flour, baking powder, eggs, almond milk, coconut oil, cinnamon and sea salt.
- 2 Heat a greased skillet over medium-low heat. Pour the batter into the skillet, no more than 1/4 cup at a time. Cook each side for 3 to 4 minutes or until browned.
- 3 Divide the pancakes onto plates and top with almond butter and almonds. Enjoy!

Notes

Leftovers: Refrigerate cooked pancakes in an airtight container for up to three days. Reheat in a toaster for easy leftovers.

Serving Size: One serving equals approximately 2 to 3 small pancakes.

Additional Toppings: Top with berries and/or maple syrup.