

# Almond Flour Pancakes

Sometimes Sunday mornings call for pancakes. Enjoy your pancakes!

xoxo,

Kristin

1. Add all ingredients to a blender and blend just until smooth (you can prepare these pancakes in a mixing bowl using a whisk or hand mixer if you don't own a blender).
2. Heat a large skillet just above medium heat and add just enough oil to lightly coat the pan.
3. Measure out  $\frac{1}{4}$  cup of batter and pour into the skillet.
4. Cook until the sides of the pancakes firm up and a bubble or two escapes from the top, about 2 to 3 minutes.
5. Carefully flip the pancakes (these are a little more fragile than wheat flour pancakes), cook an additional 45 seconds to 1 minute then repeat with remaining batter.

Note: While you don't have to use tapioca flour to make this recipe work, it does help bind the pancakes and also makes them a bit lighter and fluffier. It isn't a necessary ingredient but does step up the pancake game just a bit. If your batter is very watery, add more almond flour until it thickens. You can also use a small amount (1 teaspoon to 1 tablespoon) of coconut flour to help thicken the batter as well.

Recipe takes about 15 from start to finish.

Recipe from:

<https://www.theroastedroot.net/almond-flour-pancakes-2/>