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Coconut Flour Pancakes

Ingredients:

- 1/4 cup coconut flour
- 1/8 tsp baking soda
- pinch of sea salt
- 1/3 - 1/4 cup coconut milk
- 2 tbsp organic, cold-pressed coconut oil
- 3 eggs
- 1-2 tbsp honey
- 1/2 tsp vanilla extract
- maple syrup to taste
- coconut oil for cooking

PREPARATION:

1. Thoroughly mix the eggs, coconut oil, and honey.
2. Add the coconut milk and vanilla extract.
3. Add the coconut flour, baking soda, and sea salt. Mix, but remember, not too much!
4. Melt a little coconut oil in the skillet and using a measuring cup, add a little batter to the pan.
5. You aren't likely to see many bubbles forming on the top, so carefully check the underside of your pancake before flipping.
6. For best results, serve the pancakes right away.
7. Top with maple syrup.