

Fluffy Gluten-Free Pancakes

by *Monica @MonicaMayDesign*

SWEET *recipe*

with Coconut Flour & Coconut Nectar

INGREDIENTS

1/4 cup Coconut Flour
1/8 tsp baking soda
1/3 - 1/4 cup organic unsweetened coconut milk
2 Tbsp Alive Coconut Oil
3 organic eggs
1-2 Tbsp Coconut Nectar
1/2 tsp pure vanilla extract
Pinch of Himalayan Pink salt



INSTRUCTIONS

Thoroughly mix eggs, melted Alive Coconut Oil, and Coconut Nectar together.

Add coconut milk and vanilla extract.

Then stir in Coconut Flour, baking soda, and salt.

Melt a tsp of Coconut Oil in skillet. Add a little batter to the pan using a measuring cup for easy pouring. There won't be many bubbles forming on the top due to the Coconut Flour dough, so carefully check the underside of your pancakes before flipping.

Best when served right away. For extra color and nutrition, add some fresh fruit, sprinkle with coconut flakes and top with liberal amount of Coconut Nectar. Grab your fork, and have at 'em! Enjoy!