

Apple pancakes

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic By: Cuisine l'Angélique



YIELD: 2 MEDIUM PANCAKES

INGREDIENTS

- 1 large egg
- 45 ml (3 tbs.) of <u>Cuisine l'Angélique Waffle and Pancake Mix</u>
- 5 ml (1 tsp.) vanilla extract
- 1 organic apple, peeled and grated

PREPARATION

- 1. Mix all other ingredients together.
- 2. Cook with an oiled griddle.
- 3. Spread slightly to give pancake a nice round shape.
- 4. Flip when bottom is golden and finish cooking.



TIP

See the product sheet of this mix to see its $\underline{\text{nutritional values}}$ and $\underline{\text{ingredients.}}$

VARIATION

Replace grated apple by 85ml (1/3 cup) other fruit (strawberries, raspberries, blueberries, etc...).