

# Sweet Almond Flour Pancakes



## Ingredients

- 1 cup almond flour
- 2 eggs
- 2-3 tbsp agave or other sweetener
- 3 tbsp ghee or avocado oil (butter works well too)
- 1 scoop vanilla collagen protein powder
- 2 tsp. vanilla extract
- ¼ tsp. baking soda
- ½ tsp. apple cider vinegar or lemon juice

### Optional Toppings

- Berries
- A drizzle of organic pure maple syrup

Preheat pan or griddle, low heat, on stove.

Mix all ingredients, the batter will be thick, more like cake. Do not add water to thin it out.

Spray the preheated pan with coconut oil, butter or avocado oil.

Pour a quarter cup of the batter into the center of the pan.

Spread pancake mix evenly to make shape and thickness you desire. Keep heat on low.

After you see bubbles forming, flip pancake (or when they seem sturdy enough to flip;)

This recipe makes four large pancakes. Double the recipe if need be!

Store extra in refrigerator for up to tow days. Reheat on skillet or in toaster oven.

Enjoy!