

# Gluten Free- Coconut Flour Pancakes

## INGREDIENTS

- 1 1/2 cups almond flour or almond meal
- 1/4 cup unsalted butter melted
- 1/4 cup heavy cream/sour cream
- 1 packet stevia
- 1/4 teaspoon salt or more to taste
- 3 eggs or you can add another if batter is too thick
- 1/2 teaspoon vanilla extract
- 1/4 cup coconut flour about 25g
- 1/2 teaspoon baking powder
- Water optional

## METHOD

1. Whisk together butter, cream, stevia, salt, eggs and vanilla extract.
2. In another bowl, combine coconut flour and baking powder. Mix dry ingredients into the wet ingredients. Let batter sit to thicken. If too thick, thin out batter by adding an additional egg or more liquid (water or heavy cream).
3. Lightly oil the skillet and heat over medium heat. Pour tablespoons of batter onto skillet to make pancakes about 2-3 inches in diameter.

