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## **Delicious, Nutritious, & Gluten Free!**

### **Bistro Pancakes**

#### **Ingredients:**

- 2 cups Bistro Blend Flour
- 2 1/2 teaspoons aluminum-free baking powder
- 3 tablespoons sugar in raw
- 1/2 teaspoon sea salt
- 2 large organic eggs
- 3 cups coconut milk (SoDelicious Original Flavor)
- 2 tablespoons organic melted butter
- 1/4 tsp cinnamon (optional)
- 1/4 tsp flax meal (optional)

#### **Preparation:**

Sift together flour, baking powder, sugar, and salt. In a separate bowl, whisk together the eggs and 1 1/2 cups of milk; add to flour mixture, stirring only until smooth. Blend in melted butter. If the batter seems too thick to pour, add a little more milk. Cook on a hot, greased griddle, using about 1/4 cup of batter for each pancake. Cook until bubbly, a little dry around the edges, and lightly browned on the bottom; turn and brown the other side. Recipe for pancakes serves 4-8.