

THE BEST Almond Flour Pancakes

*Adapted from Elana Amsterdam's cookbook "The Gluten Free Almond Flour Cookbook"

Ingredients

2 large eggs

¼ cup maple syrup

1 tablespoon vanilla extract

¼ cup water

1 ½ cups almond flour (at room temperature!) - the finer the better!!!!!!

½ teaspoon celtic sea salt

½ teaspoon baking soda

1 tbsp arrowroot powder

coconut oil for sauteing (in a well-seasoned pan [I find this is not needed])

- In a Vitamix, combine eggs, agave, water and vanilla and blend on high until smooth
- Add almond flour, salt, arrowroot powder and baking soda and blend again to incorporate dry
- Let batter sit for 15-20 minutes to thicken up
- Warm coconut oil in a large skillet over medium heat
- Ladle pancake batter onto skillet (she says 1tbsp of batter)
- Pancakes will form little bubbles, when bubbles open, flip pancakes over
- Remove from heat to a plate
- Repeat process with remaining batter, adding more oil to skillet as needed

Makes 12 pancakes