

Fluffy Coconut Almond Pancakes

Serves: 2

Yield: 6 - 8 pancakes

- 1 cup flour (I prefer organic unbleached all-purpose flour)
- 1 tablespoon sugar (I prefer organic pure fair trade cane sugar or Truvia)
- 2 tablespoons baking powder
- 1/8 teaspoon salt
- 1/2 teaspoon raw wheat germ
- 1 cup Organic almond coconut milk
- 2 tablespoons coconut or canola oil
- 1 teaspoon Earth's Balance organic natural buttery spread

*For a fluffier pancake, sift the flour before mixing.

Directions:

Prep Time: 5 mins

Total Time: 15 mins

- 1 Set out all your ingredients.
- 2 Set griddle to medium-high heat.
- 3 Combine the dry ingredients (flour, sugar, baking powder -- two tablespoons (not two teaspoons as some have suggested), wheat germ, and salt in a bowl and mix well.
- 4 Add the almond coconut milk and oil together in a cup then add to your mixture.
- 5 Mix well, but leave a few lumps in batter.
- 6 Now the pan should be ready for your batter, so melt a spoonful of buttery spread in pan and pour the mixture onto your griddle. These pancakes will require you to shape them into a circle. Luckily, they will not burn quickly.
- 7 Flip [carefully] when you see bubbles in the middle of the pancake and the edges are brown.
- 8 Repeat until the batter is gone, enjoy with warm Grade A maple syrup.