

# Almond Pancakes

1 1/3 cups almond flour  
1/4 teaspoon salt  
1 teaspoon baking powder  
1/4 cup almond milk (plus maybe a little more if batter is too dry)  
2 eggs room temperature  
1 teaspoon vanilla extract  
1 tablespoon homemade maple syrup or sweetener  
Butter for the pan

Measure the almond flour by spooning it into the measuring cup and leveling it off. You do not want to compact it into the cup because it might be too dry.

Add the salt and baking powder and mix well.

In another bowl, mix the almond milk, eggs, vanilla and maple syrup or sweetener. Mix well.

Add the wet ingredients to the dry ones and mix. If the dough is too dry slowly add extra almond milk. You want a batter that is not too thick or too liquid.

Heat a pan and apply a light coat of butter. Spoon batter onto the pan. Cook for 2 to 3 minutes, until the batter starts bubbling and you can loosen it easily with a spatula. I like using my fish spatula for this. Flip the pancake and finish cooking on the other side.

Serve the pancakes on a plate and top with a pat of butter. You can also pour some homemade (or store bought) maple syrup. Enjoy!