

Banana, Blueberry & Almond Pancakes

Prep: 10 min

Cooking: 10 min

Serves: 2



Ingredients

- 2 cup coconut flour
- 4 Pace Farm eggs
- 1½ cup almond meal flour
- 2 teaspoon baking powder
- 2 ripe bananas
- ½ cup low fat milk
- 1 cup fresh blueberries
- ¼ cup coconut oil
- 1 cup Greek yoghurt
- Honey to drizzle

Method

1. Using a food processor, blend the coconut flour, eggs, almond meal, baking powder and banana and milk until smooth. Empty mix into a bowl and add in the blueberries.
2. Heat a teaspoon at a time of the coconut oil in a non-stick fry pan. Measure out ¼ cups of the batter into the pan. Cook on low to medium heat.
3. Cook 2 minutes on each side.
4. Serve little stacks of pancakes with a good spoonful of yoghurt and a drizzle of honey.