The Best Pancakes!!

2 cups Organic almond flour

4 eggs

1/2 cup water or coconut water from canned coconut milk

1/4 cup oil

½ teaspoon cinnamon

1 teaspoons baking powder

1/2 teaspoon salt

Mix ingredients together in a blender.

Let batter sit for about 15 minutes.

Pour onto hot griddle or pan over medium high heat (about 325-350-degrees).

Flip them when the edges start to brown.

**Makes about 24 small silver dollar pancakes**

Nutrition Facts

Almond Flour Pancakes - Gluten Free

Amount Per Serving (1 pancake)

Calories 71Calories from Fat 50

% Daily Value\*

Total Fat 5.6g9%

Saturated Fat 0.8g4%

Cholesterol 27mg9%

Sodium 133mg6%

Potassium 12mg0%

Total Carbohydrates 2.1g1%

Dietary Fiber 1g4%

Sugars 0.3g

Protein 2.9g6%

Vitamin A1%

Calcium2%

Iron3%

**\* Percent Daily Values are based on a 2000 calorie diet.**