Grain Free Cashew Flour Pancakes

Ingredients:

- 1 cup cashew meal (you can use almond meal, it just won't be as sweet)
- 1/2 tsp baking powder
- 1-2 tablespoons sugar
- 2 eggs
- 2 tablespoons coconut milk
- 1 tsp vanilla
- unsalted butter for frying

Directions:

1. Whisk together cashew meal, baking powder and sugar.
2. Make a well in the center of dry ingredients and add eggs, coconut milk and vanilla.
3. Stir well with whisk to combine.
4. Melt butter in a frying pan over medium low heat.
5. Drop batter by the 1/4 cup into the frying pan.
6. Cook pancakes until edges are firm and bubbles form on the top and the bottom is browned.
7. Flip and cook until the other side is brown.