

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.